THE NATIONAL

PROVISIONER

APRIL 15 · 1944

eading Publication in the Meat Packing and Allied Industries Since 1891

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TRANSPARENT PACKAGE COMPANY

3520 SO. MORGAN ST. . CHICAGO 9, ILL., U. S. A.

BETTER QUALITY TODAY-

means greater profits tomorrow!

"While I did not think this was possible, the Buffalo Self-Emptying Silent Cutter has greatly improved the quality of our product and has considerably increased our yield," writes the president of a prominent provision company. He also says: "It has amazed me from a standpoint of labor saving, which as you know, is an extremely important factor at this time."

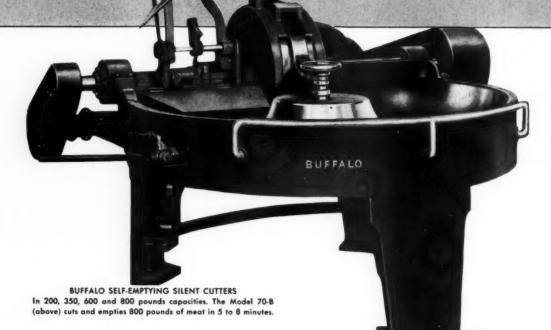
Improved quality, increased yield of emulsion, finer texture, elimination of

lumps and sinews, no burning or shortening of emulsion and reduced labor costs, made possible by an installation of the Buffalo Self-Emptying Silent Cutter today, mean increased profits for tomorrowl

The construction and operation features that make such benefits possible, are explained in our illustrated catalog. Write for a free copy today.

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Sales and Service Offices in Principal Cities



Buffalo quality sausage

MAKING MACHINES

Have You a REFRIGERATION Problem We Can Help You Solve?



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WE'RE TAKING THE HEAT OFF THE FOOD INDUSTRY!

When you call in a York engineer he can give you two kinds of valuable information and assistance . . .

1. A PLANT SURVEY—The York engineer will give your plant a thorough inspection to determine whether you are getting the most from your present equipment.

2. AID IN OBTAINING NEW EQUIPMENT—If the need for new equipment is indicated, he has the "know how" to help you obtain the right equipment. As he is also fully informed about priority matters affecting the food industry, he can render help with a maximum saving of your time and effort.

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HEADQUARTERS FOR MECHANICAL COOLING SINCE 1881

CALL THE YORK BRANCH NEAREST YOU OR MAIL THIS COUPON TODAY!

YORK CORPORATION, YORK, PENNSYLVANIA

Please have a York Engineer get in touch with me.

Name .

Co. Name.....

Street & No.

City.....State....

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PROVISIONER

Volume 110

APRIL 15, 1944

Number 1

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Does work of grinder, silent cutte and mixer in a single operation

The Roto-Cut is a production machine. It processes meats of all kinds with savings in labor, and faster than any other process, Because of its revolutionary principle and its "draw-cut" action, it produces a better product, and for most meats, eliminates the grinder, silent cutter and mixer. Its draw-cut operation cuts meats cleanly without building up undue heat in the batch. The conveyor can be filled while machine is in operation and a finished batch can be processed and discharged in a matter of seconds. A Roto-Cut can produce from 4,000 to 20,000 pounds in an hour.

Write for full information and list of users and learn how you can see a Roto-Cut in operation.

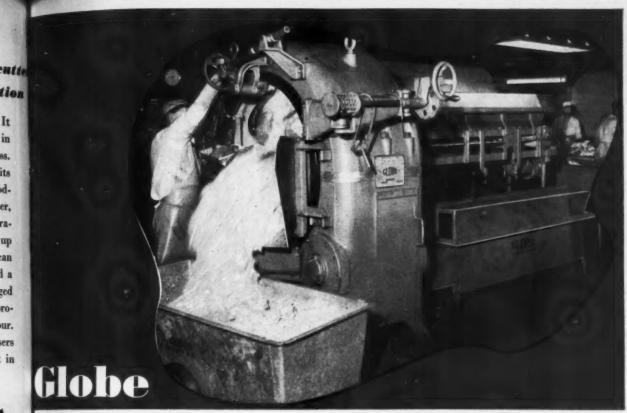




9 YEARS OF SERVING THE MEAC

400

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Roto-Cut Users wrote this ad

Quoted from actual letters written by Roto-Cut users

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NAR PROT

These machines have unquestionably contributed to an improveent of our finished products and to a saving in labor costs . . . they have also functioned at a minimum of expense. We are more than pleased." Agar Packing & Provision Corp., Chicago

"The Roto-Cut has not only helped us to turn out a better prodnet faster, but our records indicate that we are producing luncheon ment cheaper by the Roto-Cut Process than by any other method we could devise." The P. Brennan Co., Chicago

"Since using the Roto-Cut in our sausage kitchen we have elim-inated two grinders and have practically eliminated our mixer, which is now used only for mixing some of the non-meat ingredients in certain of our loaves. This gives us a saving of less machinery and equipment to clean up daily, plus a lesser operating cost in using the Roto-Cut than operating all the machinery we needed prior to the installation. Because of the automatic filling device there is less fatigue on the operators, which adds to the Roto-Cut's ability to handle more volume. The Roto-Cut is a great piece of machine plant equipment." packing plant equipment." Krey Packing Co., St. Louis

When we first installed the machine we were dubious regarding the claims you had made regarding its operations but these doubts are all behind us now and we would not think of operating our sausage Room without the Roto-Cut machine. Your claims of saving in labor and operations and curing time have been justified. Today we do all our meat chopping with the Roto-Cut."

F. W. Fearman Co., Ltd., Hamilton, Ont., Canada

"We have found the Roto-Cut Meat Processor to be a considerable time and labor saver, eliminating the grinder and mixer. The largest improvement is shown in the manufacturing of Pork Sausage. This product, when made in the Roto-Cut, has better coloring and keeping quality."

Oswald & Hess Co., Pittsburgh Oswald & Hess Co., Pittsburgh

"Our three year experience with one of your Roto-Cut units, in our opinion, has saved labor expense and has enabled us to improve a number of sausage department products. We believe that the Roto-Cut is a sound machine investment and is adaptable to a small plant operation as well as in larger plants."

Scioto Provision Co., Newark, Ohio

We would certainly be lost without our Roto-Cut Meat Processor. We use this machine for two items only at present, pork sausage and braunschweiger. The improvement on these two products has resulted in our enjoying an all time high in the sale of these two items. At present we are considering the purchase of the larger Roto-Cut due to the splendid results that we have had with the small machine."

North Side Packing Co., N. S. Pittsburgh, Pa.

"The Roto-Cut definitely has been a time saver and a production getter. We find a distinct advantage in the control that can be exercised on the cutting time, a very important factor in the manufacture of a Dry Sausage product. It can be operated with a small gang or manned to a much higher production than can be obtained by other methods." Kingan and Co., Indianapolis

4000 PRINCETON AVENUE

CHICAGO 9, ILLINOIS

ACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

1 15, 194 The National Provisioner—April 15, 1944

age 5



TUCKED AWAY in your plant, we believe, are many production methods that can be improved by "the proper application of proper refrigeration."

THE IMPROVEMENT of these methods will add to your income. And in many ways, such as reducing the amount of labor needed for maintenance, the amount of time required to keep your plant neat, and more often than not, turning what is now a waste material

into a packageable product that can be marketed.

THE TRICK is to find the production methods in your plant, that need improvement. Now, don't sit back smugly and say "our production methods are as perfect as modern engineering can make them." Vilter engineers have turned this trick many times already, perhaps for some of your competitors. They know where to look and what to look for.

WE SUGGEST that you find out now what the boys up here in Milwaukee have that will materially aid your post-war sales strategy. Be-

cause the "proper application of proper refrigeration" is definitely a post-war must for all food processors. Please write directly to the main office on this subject.



VILTER MANUFACTURING COMPANY



2118 South First Street (E. Milwaukee 7, Wisconsin

ROTARY CRUSHER INC.
RENDERING

INCREASE
RENDERING EFFICIENCY
AS MUCH AS 1/3!

Shorten your cooking time by using the Rujak No. 14 Rotary Crusher and increase the working capacity of your cookers. Get uniformity in rendering and eliminate the bulk of fines and settlings from rendered fat. Use this Crusher to shred raw material before rendering and enjoy the increased efficiency and profitable returns that it makes possible! The Rujak No. 14 Rotary Crusher has no knives to sharpen or replace—no maintenance, other than lubrication! Complete details will gladly be sent to you upon request.

A COMPLETE LINE OF RENDERING EQUIPMENT

Write for Full DETAILS and PRICES!

The JOHN J. DUPPS CO.



PHOTO COURTESY CARRIER CORPORATION

Where there's SMOKE... there's Taylor Accuracy!

ND that's no joke! Whenever you see a new smoke-A house these days, you're apt to find Taylor Instruments. Take these eight new smokehouses Carrier built for John Morrell and Co. in Ottumwa, Iowa. They are getting greatly increased production and more uniform products than ever before-thanks to the accurate wet and dry bulb temperatures maintained by the Taylor Fulscope Controllers (extreme right). Precise smokehouse control can help you guard against flavorless hams or tough cases on sausages because of too low temperature . . . green centers because of wrong curing temperatures . . . separation of meat from the bone or casing because of too high temperature. With a properly designed smokehouse you can count on Taylor Accuracy to keep any processing schedule strictly on the beam!

If you want to go completely automatic the next logical

step is the Taylor Fulscope *Time-Schedule* Controller which eliminates almost all possibility of human error. Ask your Taylor Field Engineer or write today for full details. Taylor Instrument Companies, Rochester, N. Y. or Toronto, Canada. *Instruments for indicating, recording, and controlling temperature, pressure, humidity, flow and liquid level.*



* KEEP ON BUYING U. S. WAR BONDS AND STAMPS



Five types of gearhead motors have reduction ratios ranging up to 432 to 1.

You can secure Master
Gearhead Motors for mounting in any position because
anti-friction bearings and
all-metal lubricant seals

are used throughout.

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5, 1944



THE MASTER ELECTRIC COMPANY . DAYTON, OHIO

Save material and save space with simple, compact, integrally built Master gearhead motors.

Available in a wide range
of types including explosion proof, splash
proof, fan cooled, multispeed uni-brake motors
and Speedrangers.



PHOTO COURTESY CARRIER CORPORATION

Where there's SMOKE... there's Taylor Accuracy!

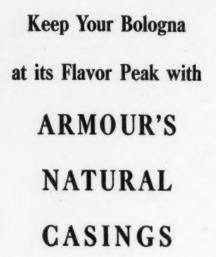
ND that's no joke! Whenever you see a new smoke-A house these days, you're apt to find Taylor Instruments. Take these eight new smokehouses Carrier built for John Morrell and Co. in Ottumwa, Iowa. They are getting greatly increased production and more uniform products than ever before-thanks to the accurate wet and dry bulb temperatures maintained by the Taylor Fulscope Controllers (extreme right). Precise smokehouse control can help you guard against flavorless hams or tough cases on sausages because of too low temperature . . . green centers because of wrong curing temperatures . . . separation of meat from the bone or casing because of too high temperature. With a properly designed smokehouse you can count on Taylor Accuracy to keep any processing schedule strictly on the beam!

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• There's one sure way to know that your bologna will be at its flavorful finest when customers buy it...

Use Armour's Natural Beef Bungs!

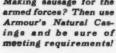
You see, these natural casings seal in all the rich juices of the sausage ... provide real protection against drying out. Keep your bologna at its flavor peak right to the customer's table!

And that's not all! For bologna packed in Armour's Natural Beef Bungs has that plump, well-filled appearance that adds sales-appeal to a dealer's meat case!

Armour can supply you with uniformly graded, imperfection-free casings in the quantity you need. They'll help you keep bologna fresh, firm, flavorful longer . . . they'll add the eye-appeal that means sales appeal!

ARMOUR AND COMPANY

Making sausage for the



CCC

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CCC Narrows Buying and Suggests Lower Prices are Desired

TN a restatement of Office of Distribution policy this week, M. T. Morgan, chief of the meat purchase division, indicated that with the decline in pork production, the agency will narrow its buying somewhat and will give more consideration to the cost of the product. Thus the CCC will purchase less from packers whose price ceilings are high because of geographical location, etc.; it will also welcome belowceiling offerings when total supply of certain meats is greater than the demand will absorb at OPA maximums.

Purchases of frozen and cured pork cuts are expected to be liberal, but the CCC considers that the fat cuts, for which needs are limited, are worth no more than their tank value. Canned pork purchases will not be resumed until the armed forces have filled their needs. One or two new canned meat items are being developed which will contain some of the cheaper cuts of pork. These may replace some of the standard items bought in the past.

The notice stated that some relief from the difficulties heretofore encountered is expected from now on coincident with the decline in volume of hog marketings.

WFA Purchase Program

One of the important elements in handling this winter's record volume of processing, said Mr. Morgan, has been the purchase program of the WFA. The necessity for moving product was nationwide because all slaughtering facilities, even though some were unfavorably located for most economical procurement, had to be utilized to permit the marketing of all the animals offered by the producers. The payment of ceiling prices at a time when large supplies would normally cause a lower price level for products was justified because it tended to support hog prices at the level which the Department of Agriculture had announced.

The changes now occurring in the marketing situation call for redetermination of procurement policy by the Office of Distribution. It seems likely that meat products in plants so located that OPA price ceilings permit special price premiums, or where transportation to seaboard involves a high first cost and a long railroad haul, should be sparingly purchased by the Office of Distribution, or not acquired at all, but should be retained in the vicinity of the point of production for military camps or for civilian distribution.

It is also probable, Mr. Morgan pointed out, that certain cuts or types of meat which are not well suited for overseas shipment should generally be used for military camps or civilian outlets. In case the total supply of such meats is greater than these demands will absorb at Office of Price Administration maximum prices, some packers may find it advantageous to offer these products at prices lower than Office of Price Administration ceilings so that they can be purchased by the Office of Distribution and stored until consumptive or shipping outlets materialize. Such a program, said the announcement, will provide a moderate reserve against the time when production of pork will be considerably lower than at present, and will permit the government agencies to dispose of the product without loss.

These considerations may be expected to guide the Office of Distribution in the purchases of meat and lard.

In order that meat packers may adjust themselves to these new conditions, a statement of prospective purchase requirements is outlined. Changing circumstances may cause alterations in this general plan without prior notice to packers. The announcement stated:

FROZEN PORK .- The CCC desires to make liberal purchases of frozen pork for shipment from East Coast ports, but it is necessary that approximately 80 per cent of such frozen pork shall be of the types that can be issued in United Kingdom against the civilian ration, such as dressed hog sides, 100 lbs. and down; pork loins; Boston butts; picnics; shoulders and hams. The remaining 20 per cent of the purchases can consist of trimmings; dressed hog sides over 100 lbs. and variety meats such as hearts, livers, kidneys and cheek

FROZEN LAMB AND MUTTON-The CCC will purchase telescoped lamb and mutton of Utility grades and bet-

(Continued on page 22.)

LATE NEWS----**∼**FLASHES

Amendment 8 to FDO 75.2, effective April 16, which lowers from 50 to 40 per cent the quantity of Utility beef or better which must be set aside, was signed late this week, the Provisioner's Washington representative reports. The northern district of Zone 9 is reduced from 35 to 30 per cent. In order to avoid reduction in the amount of boned beef, the boning requirements are increased from 80 to 90 per cent. Setaside requirements on cutter and canner beef are suspended in full.

Name New Officers of NIMPA; Fred M. **Tobin Heads Group**

FRED. M. TOBIN, president, Tobin Packing Co., was named president of the National Independent Meat Packers Association at the organization's annual meeting in Chicago this week.

George L. Heil, jr., vice president of the Heil Packing Co., St. Louis, Mo., former NIMPA president, was named chairman of the board of directors, succeeding George A. Casey, president of John J. Felin & Co., Inc., Philadelphia. Earl Thompson, president, Reliable Packing Co., Chicago, was named first vice president of the group.

Regional vice-presidents for the 1944-1945 term include the following:

Central Division, G. W. Cook, general manager, Emmart Packing Co., Louis-ville, Ky.; Eastern Division, J. A. Heinz, partner, Heinz Riverside Abattoir, Baltimore, Md.; Midwestern Division, A. B. Maurer, president, Maurer-Neuer Corp., Kansas City, Mo.; Southern Division, Lorenz Neuhoff, jr., president, Neuhoff, Inc., Salem, Va.; Southwestern Division, J. E. O'Neill, president, Mission Provision Co., San Antonio, Tex., and Western Division, Adolph Miller, president, Union Packing Co., Los Angeles, Calif.

R. A. McCarthy, president, Beach Packing Co., Huntington Beach, Calif., was elected treasurer of the organization, while C. B. Heinemann, sr., was retained as secretary and assistant treasurer. Wilbur La Roe, jr., was again named general counsel.

New Directors Listed

New directors of NIMPA are listed in the following paragraphs. The notation (1) after a name denotes that the term expires April 30, 1945, while (2) denotes April 30, 1946, and (3) indicates that the term expires April 30, 1947.

Central Division: R. G. Thomas (1), The Lima Packing Co., Lima, Ohio; John P. Paulson (1), Peoria Packing Co., Peoria, Ill.; Carl Valentine (2), Valentine Co., Inc., Terre Haute, Ind.; Chas. Schaaf (2), Schaaf Sausage Co., Milwaukee, Wis.; H. D. Peet (3), Peet Packing Co., Chesaning, Mich.; F. E. Wernke (3), Louisville Provision Co., Louisville, Ky.

Eastern Division: W. C. Codling (1), Albany Packing Div., Tobin Pkg. Co., Albany, N. Y.; J. H. Heil (1), Henry Heil, Baltimore, Md.; W. L. Medford (2), Chester Packing & Provision Co., Chester, Pa.; B. C. Dickinson (2), Louis Burk, Inc., Philadelphia, Pa.; A. S. Davis (3), E. Greenebaum Co., New

(Continued on page 20.)

"Perfect Shipping Month" Highlights **Problems of Container Re-Use**

BSERVANCE of the eighth annual Perfect Shipping Campaign during the current month again emphasizes the importance of container re-use in meeting the insatiable packing and packaging requirements of modern warfare.

Although the meat packing industry must observe certain limitations in its container re-use efforts, since so many of its containers carry edible products for which a high degree of cleanliness is imperative, at the same time many firms in the field have developed container re-use programs which are playing a vital part in the war effort.

According to the Containers Division of the War Production Board, over a billion containers will be required during 1944 for our armed forces and lendlease alone. "Overseas shipments must be protected by stronger and sturdier containers than those needed at home," WPB points out. "In order to assure the safe arrival of war supplies, more material, more facilities, more manpower must be expended on each container for overseas shipment than is normally necessary.

"While our armed forces in this country return containers for re-use, those overseas cannot. But every business house can put its used containers back into circulation. That's the solution to the critical shortage of homefront containers, the only way to keep merchandise moving-the way every container user can help the war effort, and himself."

Although the formal observance of Perfect Shipping Month by railroads, the trucking industry and other shippers is limited to the month of April, all such agencies recognize that every month must be considered "perfect shipping" month for the duration. The drive toward the elimination of loss and damage in transportation, always important project in peacetime years, has become an essential part of the nation's war effort.

The management committee for Perfect Shipping Month has issued a small leaflet dealing specifically with the problem of container re-use, entitled "Using Second-Hand Containers to Best Advantage." This leaflet emphasizes the need for assigning the selection for use and the inspection of used containers to a specific individual in the shipping room and stresses the necessity of completely obliterating old

markings prior to second use. Other points covered include the careful sealing of used containers and the advisability strengthening them by means of steel strapping or wire binding.

WPB's Containers Division, which a number of months ago issued a booklet treating most phases of container re-use, has more recently consolidated the salient features of the container re-use program in a single large sheet of illustrated instructions (see cut herewith).

Although such material as the WPB information cited above may be of great value to the meat packer or sausage manufacturer in working out his own container re-use program, it cannot take the place of actual package re-use experience by representative firms in the meat packing field, on account of the many peculiar requirements which meat containers must satisfy. Whereas a company producing some non-food item for the civilian market might not have any special package re-use problem from the standpoint of soiled containers, for example, such considerations are of prime importance to this industry.

At the recent American Management Association Packaging Conference and Exposition in Chicago (THE NATIONAL PROVISIONER, April 1, p. 10), D. E. Rueckert of the supply research division of Swift & Company traced the principal features of the company's container re-use plan. Photographs of the containers exhibited by Rueckert in connection with his talk were not available for the April 1 issue, but some of the containers shown are illustrated and described on page 13.

One point mentioned by Rueckert which was of special interest to packers was that Swift & Company successfully washes some types of containers for re-use, utilizing lukewarm water and a fibre brush. As shown in the photograph, the containers referred to are cold waxed on the inside.

STIMULATE CONTAINER RE-USE

Containers Division of WPB has now consolidated pertinent container re-use information in a single illustrated broadside (left). Below: Typical poster displayed by Swift & Company and other packers to remind employes of their part in paper and container conservation.

REUSE CONTAINERS

The Containers Division of the War Production Board presents this program for your voluntary participation

Do Your Part!

y maximum container reuse | mandate manage for large bases, der.

upply of textile hags.

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To have a company, or so there is no	1







Paper is a Critical Material YOU can help the War Effort CONSERVE PAPER



The above group of Swift & Company containers includes some of those exhibited by D. E. Rueckert of the company's supply research division at the recent American Management Association packaging exposition in Chicago. According to Rueckert, all of the containers illustrated have been or can be re-used in order to conserve supplies.

The corrugated container on the left and the Bruce crate in the center of the bottom row have no identifying names and can be saved and used again to deliver product, it is pointed out. The dog food container on the right, which has been sealed with gummed tape, can be easily opened, folded flat, and used again.

Soap products are delivered to the dealer in boxes "spot glued" on the spots indicated by the black marks on the flaps of the cleanser and soap flake containers. This makes it possible for the packages to be opened without damage which might prevent further use. The "telescope" container (top row, center) was used to ship sausage ingredients from Swift units in the West to Table-Ready meat kitchens in the East before being used a second time to deliver product to the dealer. This container is cold-waxed on the inside so that it can be washed immediately after the product is removed, dried and used a second time. Note that the lid is abbreviated to conserve the amount of board used in the package.

The wire basket at center of photo contains pork loins. These baskets, which were specially cited by Rueckert, are strong and can be shipped many times with little damage. A small card is placed in the basket each time to remind dealers that the basket must come back to the plant to be used again.

Slack barrels and metal drums were re-used prior to the present emergency. They save paper in enormous quantities. The label on the drum of "Vream" shortening urges customers to empty and return the drums quickly.

re-use et of ilt herene WPB of great sausage his own cannot e re-use irms in ount of s which Whereas non-food ght not e prohled connsiderato this gement nce and ATIONAL D. E. rch diced the npany's aphs of ckert in t availsome of strated neckert o packsuccesstainers water he photo are

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, 1944

Trade Urged to Step Up Bacon Promotion; Current Stocks Huge

ITH supplies of bacon in storage and in various stages of preparation 61 per cent greater than a year ago, a serious situation exists which demands prompt action on the part of the industry to get bacon moving to consumers at a faster clip, the American Meat Institute warned this week.

Pointing out that current demand for the product is out of line with the heavy stocks, the Institute is utilizing a wide range of facilities to remind retailers and consumers that bacon, at its present low point value of one point per pound, is an exceptionally good buy from every standpoint.

To publicize to consumers on the home front that bacon is plentiful and available at only one-eighth the ration point value charged for it a year ago, the Institute in its Sunday radio program, "The Life of Riley," on April 16 will stress the value of bacon as a food and mention some of the many ways in which it can be served. The actual commercial, to be given at the close of the program, reads as follows:

Text of Announcement

ANNOUNCER: Do you remember how sparing you had to be with bacon just a year ago, when sliced bacon was eight points a pound? Remember how you had to save up points for a bacon breakfast—how you used the smallest possible amount to get bacon's fine flavor into other foods? Well, isn't it a grand and glorious feeling to be able to relax about bacon now that it's one point a pound—just one-eighth of what it used to be?

Now you can have a big platter of crisp bacon, or bacon and eggs, not just for a special breakfast, but for any breakfast. You can put big husky chunks of bacon into baked beans—or add a liberal layer of slices on top of the ready-baked beans when you warm them up in the oven. Make bacon a main-dish meat in other ways, too. Serve extra thick slices baked in the oven with lima beans, or boiled with green beans so that you taste its smoky, flavorful goodness with every bite. Rediscover the goodness of a bacon sandwich, or a bacon-and-egg sandwich for a hurry-up meal.

Remember, the fat of bacon is a high-grade energy food. The lean of bacon, like all meat, contains the complete, high quality proteins, for which meat is called the "Yardstick of Protein Foods"—because meat measures up to every protein need! All statements regarding the nutritional value of meat made on this program are accepted by the Council on Foods and Nutrition of the American Medical Association.

The Institute also is engaged in distributing a large amount of publicity of various kinds, such as stories, reci-



PUSHES SLAB BACON SALES

W. M. Yeager, president of the Henry Lohrey Co., Pittsburgh, Pa., reports that his company has achieved excellent results in selling bacon by the slab to consumers by advising them, in half-page color newspaper advertisements, and over the radio, to "Buy It by the Slab." Retention of flavor is stressed. The newspaper advertisement shown above was followed up by 1,000 half-page placards which were distributed to retail outlets for display purposes.

pes and pictures for food pages, and scripts for radio programs, etc.—to hammer home the present low ration value of bacon—a fact with which many consumers are apparently unfamiliar.

Many packers, cognizant of the present bacon situation, are also intensifying their merchandising efforts on behalf of bacon to get it moving into consumer channels in heavier volume, as indicated by the accompanying advertisement promoting slab bacon.

LIBBY ANNUAL REPORT

Earnings of Libby, McNeill & Libby, Chicago, for the year ended February 26, 1944, totaled \$3,345,268, compared with \$3,270,029 for the previous year, Daniel W. Creeden, president, reports in the company's annual letter to stockholders. After appropriating \$500,000 to reserve for contingencies, earnings for the two years were, respectively 92c and 90c per share.

Earnings during the past year were adversely affected by a decline in sales —from \$121,754,559 to \$92,371,996—and by increased costs not compensated for by higher selling prices, Creeden reported, but were benefited by a credit from the preceding year's federal income tax reserve.

The decline in volume came about largely through a reduction in the quantity of canned meats purchased by the government, Creeden stated.

PACKER RADIO SHOW

Since last December, the American Packing Co., St. Louis, Mo., has been making effective use of radio to sell the brand name, Sunrise, to women listeners, according to Radio Showmanship. The program is built around an appeting blend of theatre news, menu suggestions and late rationing reports, with all announcements made by a woman.

The opening format is constantly maintained, consisting of a telephone query, "What's new in town?" The announcer then reports on the latest downtown movies and, after a brief musical transcription, gives a summary of neighborhood shows. This is followed by the program's theme and a commercial announcement. A musical interlude ushers in rationing and food reports.

The 15-minute program, heard over KSD, St. Louis, goes on the air at 8:45 a.m., Monday through Friday, and is aimed at reaching housewives when they are presumably planning afternoon and evening meals.

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The disclosure that 6,000 prisoners of war in this country are now working in the woods to increase the output of pulpwood, greatly needed to step up production of paper and paperboard, was made by Harold Boeschenstein, director of WPB's Forest Products Bureau, in a recent statement regarding the paper situation. According to Boeschenstein, another 4,000 prisoners will be assigned to this work in the near future as a means of coping with the manpower shortage.

Rex W. Hovey, director of the Paper Division of WPB, on April 6 told members of the overall paper industry advisory committee that increased military requirements for fibre shipping containers, waterproof papers, map, multiwall bags and other essential papers made from kraft pulp would materially reduce the available supply of civilian products such as paper bags and wrapping paper during the second quarter.

ICC ORDER NO. 162 CANCELED

Effective at 12:01 a.m. on April 10, Taylor's ICC Order No. 162, dated March 10, 1944, and all amendments and general permits thereto were canceled in their entirety, in line with instructions sent to all railroads on April 7 by C. W. Taylor, ICC agent.

Order No. 162 directed that railroads not furnish refrigerator cars for shipment of dry salt boxed meats for export via North Atlantic or Pacific Northwest ports for storage within the U. S. at points north of the Ohio or Potomac rivers or north of the southern boundaries of the states of Idaho, Wyoming, Nebraska, Iowa and Illinois.

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KEEPING UP-TO-DATE

THE re-equipment, expansion and modernization projects now being planned by many packers indicate that the post-war period will be one of great building activity. While war-born government restrictions have dammed activity along this line, packers have continued to do work whenever possible.

At the Cross Bros. plant, Philadelphia, some operations have been modernized in recent months, a limited amount of new equipment has been installed and plant facilities have been improved. This limited construction program has been directed by Morris Fruchtbaum, Philadelphia architect.

Improvements at the Cross plant include the installation of a new rendering department, new compressors, remodeling of the killing floor, construction of a social and meeting room, new offices, a boning room and locker room.

PHOTO 1 shows the Rujak hasherwasher and crusher feeding materials into the blow tank in the rendering de-



partment; materials are fed into the hasher directly from an inedible room located off the killing floor on the floor above. Material to be rendered is blown under 40 lbs. pressure into either of two French cookers in *PHOTO* 2.

PHOTO 3 shows the new 75 by 75 ft.

social room which is used for recreation and dealer and sales meetings.

PHOTO 4 shows one section of the new boning room. Glass brick has been used liberally in this boning room, in the executive offices (see PHOTO 5) and in many other plant locations.



Ease Stand on Bacon Container Quota; Minimum Box Sizes Set Up

POLLOWING recent meetings with the committee on priorities of the American Meat Institute, the Containers Branch of the War Production Board has agreed to grant requests that the quota provision for bacon containers be waived in appeals to WPB Order L-317, provided the companies so appealing agree to confine to the following basis their shipments of bacon in fibre shipping containers:

Sliced bacon: a) Not more than 60 per cent of the production volume to be shipped in 12-lb. net weight boxes. b) The balance of the sliced bacon production to be shipped in 20-lb. gross weight boxes. c) These boxes to be made of non-test weight board conforming to Rule 41, Consolidated Freight Classification for 20-lb. gross weight boxes and under (normally referred to as 125-lb. board).

Slab bacon: No slab bacon to be shipped in fibreboard boxes of less than 40 lbs.

Other stipulations: a) No mixed shipments, including bacon shipped in conjunction with other packinghouse products, to be made in fibreboard boxes of less than 40 lbs. b) Companies to be permitted to use bacon boxes now in inventories, regardless of size or specifications, or on order with suppliers which cannot be changed to the lighter weight board, provided such inventories on hand or on order will be used not later than May 15, 1944. c) All boxes to be regular slotted cartons.

WPB's action followed the presentation of evidence by the AMI committee on priorities that the provisions of Order L-317 relating to the packaging of bacon would work a hardship on the industry and that the only immediate solution of the problem appeared to be the establishment of a minimum eapacity box for bacon shipments. Under the terms of L-317, as amended March 23, 1944, a quota was established for boxes for the shipment of bacon of 90 per cent of the quantity used in 1942.

Committee Memorandum

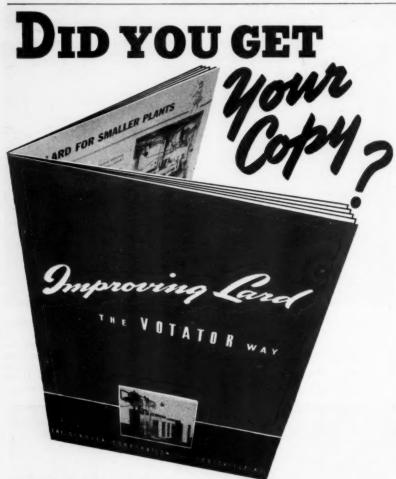
The AMI committee, in discussing the bacon box quota with WPB, presented to the Containers Division a memorandum outlining the committee's position. As a result of the presentation and the discussion, which involved a general review of the acute paperboard shortage and the necessity for proper and sanitary shipment of a perishable food, such as bacon, it was recognized that the current shortage of container materials (see page 12) required real savings to be made in connection with all commodities using paperboard shipping containers, and that administrative problems and time required made an amendment to L-317 impractical as an immediate solution to the bacon shipping

In line with the steps taken to ease the situation, the War Food Administration has written the director of the paperboard division, Containers Branch, War Production Board, urging that the quota provisions in L-317 as they relate to bacon be set aside and, in lieu thereof, the stipulated minimums as outlined for the appeal be established by directive.

However, the AMI points out, regardless of whether a directive is issued on this subject, packers wishing to appeal the restrictions for their bacon shipping containers from the quota of 90 per cent of 1942, as required in WPB Order L-317, should do so by writing the War Production Board, Containers Division, Washington, D. C.

In making such an appeal, packers should request an exception to the order insofar as it applies to bacon for the reasons that the establishment of a quota for bacon is impractical and unworkable and will result in the curtailment of essential food production for

(Continued on page 37.)



• Here's the book on lard that has been opening the eyes of management, operating and sales executives. It tells you how to get better looking, smoother texture, more stable lard from the same raw fats... with compact, fully enclosed, practically automatic, Votator equipment. If you haven't a copy of "Improving Lard the VOTATOR Way," write immediately. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.

A CONTINUOUS, ENCLOSED LARD PROCESSING UNIT

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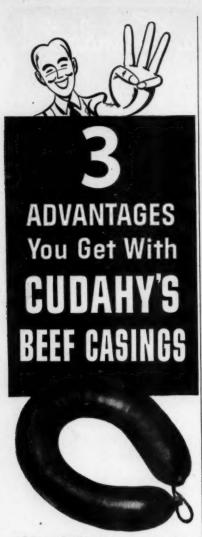
There's no trick in selling merchandise today. You take what's available and like it. * But the time is coming and soon when consumers will choose exactly what they want and what they will want is being determined to a large extent right now. * The one best assurance of holding your peacetime market ... of keeping your customers sold ... is the use now of dynamic display packages which complement the quality of your product, powerfully identify your brand and build prestige for the future.



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Faster Smeking! Cudahy's Beef Casings permit the smoke to penetrate your bologna faster and help break the smokehouse bottleneck.

2 Millimetric Selection! Cudahy's Beef Casings are strictly graded so you get just the diameter you specify.

3 Faster, Better Service! One of Cudahy's many Branches is near you to insure quicker delivery and fill your orders from stocks on hand. And Cudahy has specially salesmen—casing "experts" who know the sausage business—so you get more helpful service, more frequent calls.

P. S. Cudahy Merchandising Tip! Ring Bologna in Cudahy's Beef Casings can be merchandised by the piece to consumers. Tell your dealers to suggest to housewives that they plan a meal around Ring Bologna as the main dish . . . just heat and serve.

Whatever type and size sausage you make, Cudahy offers a complete selection of fine Natural Casings, including imported. See your Cudahy Salesman or write direct today.

CUDAHY PACKING CO

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Restoration of Points on Lard Would Be Serious Blow, AMI Declares

Following some reports early this week that ration point values might be restored on lard, the War Food Administration and Office of Price Administration were told that the meat industry would deplore such a development. It is understood that both WFA and OPA have been under considerable pressure from shortening manufacturers to improve the competitive position of their product by restoring the point value of lard.

The American Meat Institute told the war agencies that restricting lard distribution would be a serious mistake. The AMI pointed out that lard stocks are extremely heavy and that hog slaughter and lard production in March exceeded all estimates with consequent added pressure on the lard situation. Output is expected to continue high for some weeks with inspected production for April, May and June estimated at around 550,000,000 lbs. against 449,-000,000 last year. Lend-lease action in restricting purchases to P.S. lard has accentuated the domestic situation.

The Institute said that supplies of lard are plentiful at all levels of distribution; while the movement has improved since the removal of point values, continued free movement is essential to avoid serious lard accumulation.

The National Independent Meat Packers Association, meeting for its annual convention in Chicago this week, expressed dismay at the possibility that OPA was considering the reinstatement of points for lard at this time. The group pointed out that such a move would be a blow to the industry since heavy civilian consumption is needed to relieve the storage situation.

WFA announced this week that the civilian allocation of edible fats and oils for April, May and June has been increased slightly compared with the previous quarter.

Civilians have been allocated 13,000,-000 lbs. more shortening, cooking and salad oils this quarter than last, 22,-

INVENTIONS

PATENTS

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000,000 lbs. more butter, 17,000,000 lbs. less margarine (fat content) and about the same quantity of lard as was originally allocated for the January, February and March quarter. An additional 50,000,000 lbs. of lard was allocated to civilians in March to relieve storage facilities.

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The total allocation for the entire group is 18,000,000 lbs. more than for the last calendar quarter-1,430,000. 000 lbs. this quarter, compared with 1,412,000,000 lbs. last quarter. Since butter is seasonally in better supply, WFA has reduced the margarine allocation to conserve vegetable oils for future needs. The margarine allocation was increased last quarter because less butter was seasonally available.

The April, May and June allocations are: Shortening and oils, 440,000,000 lbs. this quarter compared with 427,-000,000 lbs. last quarter; lard, 455,000,-000 lbs. this quarter and last; butter, 432,000,000 lbs. compared with 410,000,-000 pounds last quarter; and margarine, 103,000,000 lbs. (fat content) compared with 120,000,000 lbs. last quarter.

BUFFALO TIEUP UNSETTLED

OPA in the near future may issue an amendment designed to relieve the mest shortage situation in the Buffalo, N.Y., area, it is reported. Twenty-eight small slaughterers in Buffalo suspended operations about three weeks ago in protest against OPA regulations which, they contended, made it impossible for them to operate without losses.

A number of beef slaughterers in various parts of the country are reported to have suspended operations in recent weeks because of the distorted relationship between ceiling prices of beef products and the maximum-minimum price specified in the directive issued several months ago by the OES.

Raymond L. Klinck of Klinck & Schaller, Buffalo, said that the packers had proposed, as a solution, that OPA grant permission for them to engage in custom slaughtering, with retailers or some other source buying the cattle and letting the packers kill for a fee "or just enough to cover our costs."

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- Inventions relating to new products.
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- 4. Protect your trade-marks by registration in the United
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Armed Forces Will Take All 18 to 26 Physically Fit Men

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5, 1944

MEAT packers must resign themselves to the loss of all their men
under 26 years old whom the armed
forces find acceptable, selective service
and other government officials emphasized this week in talks before the
annual meeting of the National Independent Meat Packers Association and
in statements issued from Washington.

There is very little hope for deferment since the issuance of instructions by Major General Lewis B. Hershey, director of Selective Service, restricting occupational deferments to a very limited list of activities. While it is understood that WFA cannot endorse 42-A special requests for deferment of men in the 18 to 26-year-old bracket, packers seeking consideration for such men should file complete statements with their state Selective Service headquarters.

The old routine will stand for the time being for men over 26. Requests for deferment should be filed and full facts given to the local board. In the 25 to 30 bracket, deferment will be granted to necessary men in war production or in aid of the war effort.

Mere Liberal if Past 30

Draft boards will be more liberal with men in the 30- to 38-year old bracket.

Major General Lewis B. Hershey has sent telegrams to all state headquarters ordering them to postpone processing for induction of men 26 years of age and older who are making a contribution to essential agriculture, war production or war supported activities until the processing of those under 26 has been substantially accomplished.

The telegram emphasized that the action was taken at the request of the Departments of War and Navy, both of which declare that the demand for young men is so great that the drastic measures are necessary—even though they may result in failure to fill the current calls.

"You are therefore directed," the telegram stated, "to postpone the processing for induction of men 26 and over who are making a contribution to essential agriculture, war production, or war supporting activities, even though such men have been found acceptable for military service or have been ordered to report for induction or pre-induction physical examination."

The telegram gave instructions that the postponement of the processing of the men in the older groups who are engaged in essential activities is to remain in effect until the state directors are satisfied that processing of the men in the 18-26 group has been substantially accomplished. Officers at national headquarters said it was impossible to estimate the time that will be consumed in the new processing.

WFA stated this week that meat packing is definitely considered an essential industry insofar as its status is important in the consideration of 4-F's.

Paul V. McNutt, chairman of the War Manpower Commission, and Maj. Gen. Hershey have announced that draft registrants classified as 4-F, who are not already so employed, should seek employment in an activity listed on the War Manpower Commission's list of essential activities or in activities designated by the War Manpower Commission as locally needed.

Mr. McNutt and General Hershey urged all such registrants who are in doubt about their employment to consult their local USES office. Estimating that over 2,000,000 such registrants already are engaged in essential or locally needed work, Mr. McNutt and General Hershey said confusion would be avoided if such men would consult their USES office before changing jobs and urged 4-F registrants not to leave their present employment if they are engaged in essential activities.

FINANCIAL NOTES

The Dubuque Packing Co., Dubuque, Ia., recently filed an amendment to its articles of incorporation increasing its capital from \$1,500,000 to \$2,100,000.

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NATURAL CASINGS

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Offers Wanted:
HOG CASINGS • HOG BUNGS • HOG BUNG ENDS
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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann 2021 GRACE ST., CHICAGO, ILL.

New NIMPA Officers

(Continued from page 11.)

York, N. Y.; Geo. A. Hess (3), Oswald & Hess Co., Pittsburgh, Pa.

Midwestern Division: Joe Sokolik (1), Royal Packing Co., St. Louis, Mo.; Lester Bookey (1), Bookey Packing Co., Des Moines, Ia.; Sam S. Sigman (2), K & B Packing Co., Denver, Colo.; James E. Menzies (2), Estherville Div., Tobin Pkg. Co., Inc., Estherville, Ia.; M. H. Brown (3), Great Falls Meat Co., Great Falls, Mont.

Southern Division: G. W. Hobbs (1), Lykes Bros., Inc., Tampa, Fla.; Roger Wood (1), Wood-Robbins Co., Savannah, Ga.; T. J. Yarborough (2), Reynolds Packing Co., Union City, Tenn.; Max Goldberg (2), Alabama Pkg. Co., Birmingham, Ala.; W. Louis Balentine (3), Balentine Packing Co., Greenville, S. C.; F. Dykhuizen (3), Dixie Packing Co., Inc., Arabi, La.

Southwestern Division: R. C. Banfield (1), Banfield Bros., Packing Co., Tulsa, Okla.; H. Neuhoff, jr. (1), Neuhoff Bros. Packers, Inc., Dallas, Tex.; R. B. Minton (2), Blue Bonnet Packing Co., Fort Worth, Tex.; M. C. Pinkney (2), Pinkney Packing Co., Amarillo, Tex.; E. P. Shaw (3), Western Cattle & Dressed Beef Co., Houston, Tex.; L. L. Lauck (3), Little Rock Packing Co., Little Rock, Ark.

Western Division: Anton Rieder (1), Coast Packing Co., Los Angeles, Calif.; D. E. Nebergall (1), Nebergall Meat Co., Albany, Ore.; Erwin Sklar (2), Paulson Packing Co., San Fernando, Calif.; O. B. Joseph (3), James Henry Packing Co., Seattle, Wash.

Recent Orders by War Agencies

PAPER AND PAPERBOARD. -WPB has established a quarterly preferred production status covering about 60 types of paper and all types of container board, in order to assure the manufacture of adequate supplies of certain types to meet wartime demands in the second quarter of 1944. Mills will be required to produce in full the scheduled amounts of those types of paper and board having preferred production status. Among the grades given such status are all grades of container board. carbonizing and container tissue, greaseproof, glassine and vegetable parchment, unbleached kraft wrapping paper, asphalting, resin impregnated stock, multi-wall bag and sack papers, twisting and spinning papers and twisting tissue, hot and cold drink cup stock, industrial towels and napkins, and certain industrial papers.

REFRIGERATOR CARS.—WFA has called upon shippers and receivers of perishable foodstuffs for quicker loading

and unloading of railroad cars-particularly refrigerator cars - in order to handle anticipated requirements during the months immediately ahead. Although March, June, and October are the usual peak months of refrigerator car use, heavier-than-normal movements during other months are anticipated this year. WFA estimates that the total 1944 movement of commodities which normally are shipped in refrigerator cars (with or without ice) may exceed the record carloadings of 1943 by 10 per cent. In addition, WFA reports, indications are that the number of motor trucks available for market transport use will be cut by shortages of truck repair parts and heavy-duty tires.

CHAIN STORES.—To make more explicit the method of store group classification under the retail meat regulation, MPR 355, OPA in Amendment 14 has changed that regulation's definition of "chain store" to read: "Your store is a 'chain store' if it is one of four or more stores under one or common ownership which have combined 'annual gross sales' for all stores of \$500,000 or more." Formerly, the chain store definition had specified ownership by "one person." Under this provision, it had been possible for some stores to sell meat at the higher prices established for Group 1 and 2 stores, arguing that they were not chain stores because they were co-owned, not owned by "one person."



ST. JOHN NO. 71 UTILITY MEAT TRUCK

Note the large capacity in comparison to the obvious short turning radius of the St. John No. 71 Utility Truck pictured here. The body is made of 12 gauge steel, with double pressed rim, reinforced and rounded corners and is hot galvanized after fabrication. The channel irons supporting the body are welded thereto, which eliminates bolts and rivets, and gives a smooth sanitary surface to inside of truck. It is easy running, has steel brackets. Wide face wheels and caster give this truck extra long life.

PRICE: Plain Metal Wheels, plain bearings. .\$42,00 es. f.o.b. Chicago Floor-Saver Tread Wheels, roller bearings, hub caps. .\$58.50 es. f.o.b. Chicago

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For Details and Prices of other St. JOHN EQUIPMENT Write E. G. JAMES CO.

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His skill is an important

ARMSTRONG EXTRA

THIS mechanic has been erecting insulation for more than thirty-five years! He has had the best teacher you can get-experience. When he does a lowtemperature insulation job, he makes sure that voids are eliminated, joints are tight and properly lapped, kewers properly placed, and finishes evenly applied. He knows how to build for dependable service.

There are many of these "old timers" in the skilled erection crews maintained by all Armstrong district offices and distributors. It's important to have their erection "know how" on the job, because insulation performs no better than the way it's erected.

The efficiency of Armstrong's low-temperature insulating materials has been proved, too, by many years of service. For complete information about Armstrong's Corkboard, Foamglas,* Mineral Wool Board, and Cork Covering, write today to Armstrong Cork Co., Building Materials Division, 6504 Concord St., Lancaster, Pa.

*Reg. U. S. Pat. Off. Pittsburgh Corning Corp.



CCC Purchase Plans

(Continued from page 11.)

ter. Not to exceed 20 per cent of total lamb and mutton purchases can consist of such items as boneless mutton, hearts, livers, kidneys, and cheek meat.

FROZEN VEAL.—The CCC will purchase frozen veal sides, Utility grades and better. Not to exceed 20 per cent of total purchases of veal may consist of hearts, kidneys, and cheek meat.

CURED PORK (Rationable Cuts).— The items in this category consist of Wiltshire sides, cured regular and skinned hams, salted square cut and seedless bellies, and cured picnics. The CCC plans to purchase during the next 90 days at the rate of 6 to 7 million pounds per week of these cured rationable cuts. However, it is not able to purchase more than 25 per cent in the form of bellies.

SALTED FAT CUTS.—Requirements for the next few months are limited. There will be a better outlet for fat backs, plates, and jowls as lard than as salted meats. Needs for salted American cut bellies are also small. The agency feels that such of these products as are purchased, should be priced no higher than the yield value of the cuts in lard.

BARRELED PORK.—Requirements of this item are relatively small, but CCC will continue to purchase moder-

ate quantities of barreled fat backs.

CANNED MEATS.—Until all the military needs for canned pork are satisfied, CCC does not expect to purchase any item except dehydrated pork. One or two new canned meat items may be developed which will contain some of the cheaper pork products as ingredients. These new products may supplement or replace some of the standard items we have been buying, such as tushonka, pork sausage, and luncheon meat. The industry will be notified prior to the resumption of our purchase of canned meats.

LARD.—The CCC is in a position to purchase liberal quantities of P. S. lard (or its equivalent) to which lecihin has been added. This product is to be packed in steel drums. Because the lard will have to be carried for a considerable length of time, it is to be expected that the price will at times be below OPA maximum prices.

WOOL PURCHASE PROGRAM

The WFA late this week directed the Commodity Credit Corporation to proceed with a \$200,000,000 purchase program designed to support prices of domestic wool from the 1944 clip. The CCC will develop a schedule of purchase prices which will be the ceiling price on wool, less specified marketing costs.

The government program on wool was explained by William T. Darden of the Commodity Credit Corporation and Dur. ham Jones of Boston, government appraiser, at a meeting of the Midwest Wool Trade Association in Chicago.

WARTIME MERCHANDISING

Methods of promoting no-point and low-point meats are among those presented in the "Roundup of the 10 Best Wartime Merchandising Ideas," a bulletin recently issued by Swift & Company for retailers. When meat merchants advertise, display and recommend low ration point items, their customers start to buy and try, the company points out —and the new bulletin is designed to tell them how to do this for best results.

When hamburger demands exceed the supply, one merchandising idea in the bulletin suggests telling customers, "Sorry, we are all out of hamburger but we do have an all meat, high-quality bologna that can be used in many hamburger recipes whether they are for hamburger-on-the-bun type of meals or a hot main dish."

Other practical wartime merchandising ideas described in the booklet include using price tags which stress price rather than points and which list the number of servings per pound of meat, stimulating increased purchases.



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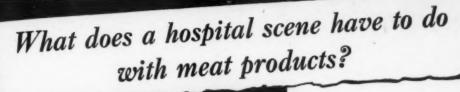
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It's one of the reasons why you can't get all the Cellophane you need for your meat products.

Among the many precautions taken by the Army and Navy medical staffs to safeguard the men of our armed forces is the use of Du Pont Cellophane as a sanitary wrapping for first aid dressings, bandage compresses, and many other medical supplies.

You'd be surprised to know how many war jobs Cellophane is doing. Some uses are military secrets. Others include the packaging of field rations for the Army, and even the protection of rifles and valuable metal parts for fighting equipment. Remember this next time you hear the question: "Why can't I get more Cellophane for my meat products?"

And remember also, there is no better demonstration of the protective qualities of Du Pont Cellophane than that afforded by the severe demands of war. Nothing else could give you better proof of the service that this material renders in preserving the freshness, flavor, and quality of your products.

We trust the day is not far off when you can again have all the Cellophane you need.

E. I. du Pont de Nemours & Co. (Inc.), Cellophane Div., Wilmington, Del.

DuPont Cellophane



BETTER THINGS FOR BETTER LIVING...THROUGH CHEMISTRY



Up and down the MEAT TRA

Personalities and Events of the Week_

Dr. E. S. Dickey, consultant veterina-ran of John Morrell & Co., attended an invitation conference in Chicago last sek called by Cliff D. Carpenter, specal assistant to the chief, feed and livestock products branch of the Office of Production, War Food Administration, to organize a wartime hog industry council. The purpose of the council will be to secure the most efficient use of feed grains and other livestock feeds in the production of livestock products.

Among those attending the annual NIMPA meeting this week in Chicago Bernard Clougherty, president, and Hyman Stillman, plant manager of Clougherty Bros. Packing Co., Vernon, Calif.

A. L. Jones, assistant general credit manager of Armour and Company, Chicare, will be elected to the board of directors of the Chicago Association of Credit Men at the association's 48th annual dinner, to be held in the Merchandise Mart at 6:30 p. m. on April 19. Occar G. Mayer, president, Oscar Mayer & Co., Chicago, will be the principal speaker at the dinner.

William Crawford, vice president of the Community Packing Co., Madison, Ga., recently spent several weeks visiting in Philadelphia, New York and other eastern cities.

Thomas A. Smyth, former president of the Southern Stockyards, died recently at his home in Richmond, Va.

Arthur W. Doell, 55, head of Swift & Company's egg division and a member of two advisory committees set up by WFA, directing an important part of the distribution of dried and shell eggs to the armed forces, died recently after a seven-month illness. He was a past president of the National Egg Products Association.

Among Chicago visitors to New York during the past week were John Holmes, president, and M. L. Westerling, soap department, Swift & Company.

Heimin S. Jackson of the Homestead Provision & Packing Co., Homestead, reported recently that his last butcher was scheduled for induction into the Army.

Clement S. Castleberry, president of the Castleberry Food Co., Augusta, Ga., has been elected a director of the Augusta merchants association.

H. R. Jackman of Toronto was recently elected a director of Burns & Co., Ltd., Montreal, at the annual meeting held in Calgary. John Burns was relected president of the company, A. C. Newton, vice president, and R. J. Din-



MEAT BOARD EXPERT TELLS IT TO THE MARINES

Paul A. Goeser, meat specialist of the National Live Stock and Meat Board, shown recently as he conducted a three-day meat lecture-demonstration at Camp Lejeune, N. C., for women Marines. Pvt. Virginia Knowlton of Milwaukee is being coached in cutting a side of beef. Others in the photo (l. to r.) are Pvt. Ruth Pfantz, Brooklyn, Ia.; Pvt. 1/C Helen Best, Bellaire, Long Island, N. Y.; Pvt. Ida Mae Otte, Mason Route, Brady, Tex.; Pvt. Jean Hoover, Wauwatosa, Wis.; Pvt. Mabel Moser, Tamaqua, Pa.; Pvt. Esther May Francis, San Francisco, Cal., and Pvt. Lillian Nunziato, Chicago, Ill. (Official U. S. Marine Corps photo.)

ning, executive vice president. Other directors elected include W. S. Hodgens, A. E. Penquegnat, Col. A. M. Brown, and H. R. Milner.

Members of the executive committee of John Morrell & Co., Ottumwa, Ia., including T. Henry Foster, chairman, G. M. Foster, J. C. Stentz, J. M. Foster, George A. Morrell, David B. Stern and Henry Getz, were recently reelected. The board adopted a resolution of appreciation to W. A. Venables, a director of John Morrell & Co., Ltd., of Liverpool, England, who recently completed 65 years of continuous service with the company. This is the longest service record of any Morrell employe.

KOHRS SALES CHIEF DIES

William R. Ray, 60, sales manager for the Kohrs Packing Co., Davenport, Ia., whose death was reported in last week's issue. Victim of a heart attack, he had been associated with the Iowa firm for a period of 36 years.



R. C. Newton, vice president in charge of research at Swift & Company, Chicago, will have "Research, Builder of Industry," as his theme when he speaks at the 19th annual meeting of the American Dry Milk Institute, Inc., to be held at the Stevens hotel, Chicago, April 19

The present uses and future possibilities of fibre containers in food packaging will be discussed by P. R. Bigger, supervisor, fiber container group, American Can Co., at the April meeting of the Chicago section, Institute of Food Technologists, to be held on April 18 at the Chicago Bar Association club. The meeting will begin at 6:15 p.m.

Geo. A. Hormel & Co. has offered to construct a livestock pavilion at the Mowrer county fairgrounds at Austin, Minn., if priorities are available for material, company officials announce. Earl Eckert, engineer, represented the company at a meeting of county commissioners at which the project was discussed.

William Ellis, meat industry executive formerly affiliated with Frye & Co., Seattle, has purchased the meat packing establishment of W. J. McBeath at Snohomish, Wash., and will operate the plant, it is reported. Ellis, affiliated with the Frye concern for 31 years, went to Seward, Alaska, in 1915 and opened the Frye branch there, later opening the company's Cordova, Alaska, unit.

Scotty Murdoch, bowling star of the Carstens Packing Co., Tacoma, Wash., recently smashed bowling records by turning in a game of 279 in the Northwest Travelers league competition.

Lessons learned by management from war production will be featured during the AMA conference on production, to be held at the Drake hotel, Chicago, April 19 and 20. James F. Lincoln, president of the Lincoln Electric Co., John Brophy, CIO member of the National War Labor Board, and numerous other production men will take part in the program, which will highlight production developments involving the plant foreman.

C. W. Becker, insulation and hair department, and C. A. Dwyer, beef department, Wilson & Co., Chicago, were visitors in New York during the past week.

Improvements are being made along the waterfront bay at Swift & Company's plant at Seattle, Wash., it is reported.

Among the companies buying livestock at the eighth annual Tri-State junior fat hog show and sale held recently at Memphis, Tenn., were the Memphis Packing Co., Abraham Brothers Packing Co., Fineberg Packing Co., Armour and Company, McCandless Packing Co., Birmingham Packing Co. and the Pittsburgh Packing & Provi-

James Rice, vice president of the C. Rice Packing Co., Covington, Ky., recently reported to local police that a check of inventory disclosed between 300 and 400 pounds of smoked hams and callies had been stolen from the firm.

John Morrell & Co. plant superintendents H. C. Morris of Ottumwa, C. I. Sall of Sioux Falls and J. V. Snyder of Topeka recently met in Ottumwa with H. F. Veenker, general plant superintendent, to study the effect the standardization of methods of handling meats at the three plants. A credit department managers' meeting was attended by R. W. Campbell of Ottumwa, C. R. Larson of Topeka and T. P. Nelson of Sioux Falls.

Orr Y. Potebnya, an employe of Frye & Co., Seattle, Wash., before entering the Army two years ago, is now sta-

Codling Urges Sports as **Employe Morale Builder**

Wilson C. Codling, vice president and general manager of the Albany Packing division of the Tobin Packing Co., put



W. C. CODLING

himself squarely behind wartime sports as a morale builder at the annual dinner of the Albany Packing Bowling Association on April 3.

Codling urged the employes to continue their bowling activities next season, and also urged summer activity in sports, such as baseball or softball. He said sports were

a fine morale builder and that workers in any line needed such healthful recreation to keep them fit and cheerful under strenuous working schedules, and particularly at present, under war conditions.

"Bowling and sports of all kinds," he said, "are a great thing for any group of workers, and I am certainly 100 per cent for them. They are healthful, recreational and diverting, and keep men and women in good spirits with goodnatured rivalry.

tioned at a Chinese-American training center somewhere in India. Potebnya has a speaking knowledge of the Chinese and Russian languages. Born in Manchuria, he spent his early years there and acquired an understanding of the Chinese as well as a knowledge of Japanese traits. Recently, he was promoted to the rank of captain.

Twenty-eight employes of Armour and Company at Ft. Worth, Tex., recently were presented with the American Meat Institute's 25-year silver service buttons. A. A. Lund, general manager, made the awards to Ernest Bridges, Alvin D. Hallday, Charles Kennedy, W. E. Elmore, Royse Teel, E. S. Shaw, John Armstrong, O. G. Wilson, Lee Harrison, J. C. Rosser, F. J. Fairchield, Fred Bojarchek, Steve Lincowick,

J. S. White, W. A. Cleveland, 8. R. Jorgensen, Myrtle Zinn, W. W. Smiley. A. H. Booth, Dave Bynum, T. Roddy I. H. Christian, W. F. Stiles, Clyde Jack son, J. O. Griffith, Irene Hill and Mary Pelton.

Seigfried Dembeck, former Pfc. storeroom employe of Stahl-Meyer, Inc. Brooklyn, N. Y., has been reported missing in action in the European theater. Seigfried, who was too small to be drafted (being one inch under five ft.), enlisted. He was recently awarded the Silver Star for his heroic capture of nine Nazis.

Second Lieut. Frank H. Dial, formerly of the hog buying department of Swift & Company, Chicago, was recently awarded an air medal in England for exceptionally meritorious achievement while participating in five separate bomber combat missions over Europe.

The Diamond K. Meat Co., Philadelphia, recently filed application for a certificate of authority to engage in the meat packing business in that state.

A Red Cross drive held among hourly paid employes of John Morrell & Co. Ottumwa, Ia., by the CIO union, Local No. 1, netted \$6,242.90.

The South San Francisco Packing and Provision Co., Oakland, Calif., has been purchased by Safeway Stores, Inc., it is announced by A. D. Kirkland, Safeway vice president.

Fire at the Rund Packing Co., Lafayette, Ind., recently destroyed 150 dressed hogs, 75 dressed cattle, 1,000 50-lb. containers of lard and nearly five tons of ham and bacon.

William A. Denissen, former Swift & Company meat cutting expert, who has devoted his working life to a study of meats and how best to prepare them for restaurant and hotel consumption, accepted a position with the Howard Johnson Restaurants in the East recently. During his 11 years with Swift, he put on hundreds of Swift-sponsored demonstrations for chefs, dieticians, mess sergeants, dining car stewards, and homemakers. Denissen, who came from Holland, broadened his knowledge of restaurants and hotels by working in Belgium, France, Germany, Austria, and South America before coming to the

(Continued on page 32.)

odate Member, AMERICAN MEAT INSTITUTE . Members, CHICAGO BOARD OF TRADE . Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC



ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR TRUCKLOADS

Representing all Dressed Hog Shippers Specializing in Dressed Hogs from the Hog Belt

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

ORIGINAL AND ONLY DRESSED HOG BROKERS EXCLUSIVELY

BOARD OF TRADE BUILDING . SIXTEENTH FLOOR . PHONE WEBSTER 3113

CHICAGO

May we suggest that you use our Lard Department I, 8. R. Smiley, Roddy, de Jack ad Mary former er, Inc., ed misstheater. to be ave ft.), rded the ture of ormerly of Swift recently and for evement eparate Europe. hiladelfor a e in the hourly & Co., Local ing and as been ac., it is afeway lo., Laed 150 e, 1,000 rly five Swift & who has tudy of hem for ion, acd Johnecently. he put demoness serl home-

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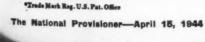
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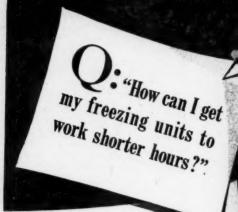
Protective Wrappings ...

To insure their arrival in perfect condition, shipments of engine parts, rifles, small ordnance and replacements are wrapped in a laminated sheet of cellophane and fabric. * This provides an individual, highly moisture-proof, fully-sealed, protective covering.

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Freezing units respond to efficient insulation like Novoid Corkboard. Novoid keeps heat losses down to an absolute minimum, lightens the load on today's overworked freezing units. As a result, they work shorter hours, last many more years. Corkboard also offers the advantages of durability with lightweight, of strength, and rigidity. Easy to erect, it saves manpower.

There's plenty of cork, and government priority ratings are no longer necessary. You can get all you want-without restrictions -within a reasonable period. Only extensive government use and wide civilian demand are keeping us from maintaining our usual service standard. So, if you are anxious about delivery, you can help by ordering a few weeks in advance of actual needs. For the complete story about Novoid Corkboard Insulation or about Novoid Pipe Covering, write Cork Import Corporation, 330 West 42nd Street, New York City.

NOVOID INSULATION

CORKBOARD . PIPE COVERING





BASIC VEGETABLE PRODUCTS CO.

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ONION-GARLIC HEADQUARTERS

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LEARN ARMY METHODS OF MEAT HANDLING

Trainee at Camp Lee's QMRTC butchery specialization school finds out that there's plenty of work to skinning a calf (left). In right hand photo, one butcher-in-training is shown weighing a freshly killed calf, while another trainee carries a dressed veal carcass to a refrigerated storage place. Men given the course supplement their training by handling some of the operations in a regular commercial meat plant. (Official U. S. Army Photos, Camp Lee, Va.



How Uncle Sam Schools His G. I. Butchers

SOMETIMES in the field, American Army forces are separated from their usual sources of supply and have to rely for subsistence on what they may forage or purchase from the local population. In some instances (see photo below) they may find it extremely helpful to know how calves, steers and other types of meat animals should be slaughtered and handled in order that maximum utilization may be made of the meat so obtained.

As a means of meeting this need, the Quartermaster Replacement Training Center at Camp Lee, Va., commanded by Col. James H. Johnson, has established a butchery specialization school where butchers-in-training—many of them meat men in civilian life—are taught the Army techniques of slaughtering and butchering as part of the instructional program of the Cooks, Mess Sergeants, and Mess Management Schools.

Scope of New Program

The training program at the butchery specialization school is four weeks in length and includes classroom lectures, actual practice in meat cutting and butchery, and experience in slaughtering both in fixed installations and with improvised equipment.

Classroom instruction includes lectures on Army meat requirements, types of meats used by the Army, and reasons for grading of meat. The instructors at the school explain the operation of units in the field, problems encountered if cut off from regular sources of supply, taking over local plants, adaptation of such plants for Army use and the utilization of native labor.

Comparison is made between commercial slaughtering and the Army method in the field, where frequently everything must be improvised. For example, winches on trucks are often used for hoisting animals to limbs of trees and placing them in positions where they may be slaughtered and dressed properly.

Killing tools and equipment used in the field are the same as those in commercial meat plants. Their use and care are discussed. Sanitary requirements are stressed, and the handling of offal and meat specialties are covered. After slaughtering and dressing meats in the field, they must be refrigerated until used; so the proper refrigerated storage of meats is discussed as part of the course.

The proper methods of cutting beef, veal, lamb and pork are taught. All

types of cuts and the processes of ribbing down, cutting of forequarters, hindquarters and market cuts are explained. Students at the school are taught to break down meats using only butcher knives, boning knives and butcher steels—without the use of saws or cleavers. Another point emphasized is the value of rendering fats. Trainees learn that rendering saves lard; that fats should be put to good use and not cut off and thrown away.

Following the classroom lectures, soldiers studying at the butchery specialization school take trips to nearby civilian meat processing plants. At a



WHERE BUTCHERY TRAINING COMES IN HANDY

The value of training in meat handling methods is emphasized by this photo taken recently on the Anzio, Italy, beachhead. It shows U. S. soldiers who purchased a young bull from an Italian farmer and slaughtered it themselves to provide a little variation in the daily menu, (Official U. S. Army Photo.)

1944

packing house, the school's instructors teach the trainees what to do and how to act if required to take over and operate a meat plant in the field. At a local slaughterhouse they actually put into operation what they have previously been taught about killing and dressing of animals under improvised conditions. Then follows an intensive session in the meat cutting section of the 13th Quartermaster Field Training and Retraining Regiment, where trainees break down meats into various cuts.

The non-commissioned officer in charge of the butchery specialization school is Master Sgt. Thomas E. Kenney, who in civilian life was connected with Armour and Company in Philadelphia and the Penn Beef Co. in Camden, N. J. The school is a section of the Cooks, Mess Sergeants and Mess Management Schools, which are included among the many technical schools under the supervision of Col. John T. Lynch, QMRTC director of technical training.

SCHOOLS GET FLAG SERIES

John Morrell & Co., Ottumwa, Ia., recently sent to school boards in the company's three plant towns the fourth in a series of reprints of stories of famous Amèrican flags. The series is feature of this year's Morrell Magazine, and 3,000 four-page reprints are pre-

pared each month for use in grade schools in Ottumwa, Topeka and Sioux Falls. Illustrations for the series are by noted American artists and the flag stories are written by L. O. Cheever, editor of the company's employe magazine.

RATION ORDER AMENDMENTS

RO 16, Amendment 126. Effective April 12.—Defines a rendering establishment as a place where household salvage fats are processed to produce tallow, grease, tankage, fatty acids, or detergents. Questions have arisen in the trade regarding the definition of the word "process" as it relates to the production of tallow, grease, etc., from household salvage fats. This amendment defines "process" as dry rendering in a closed fat melter or wet rendering in a steam pressure tank, to give the term the meaning it commonly has in the industry.

RO 16, Amendment 128. Effective April 6.—Makes the necessary changes to put into effect a new reporting form, OPA Form R-1626, for use, instead of R-1606 (Revised), by primary distributors who sell or transfer rationed dairy products only. The new form is merely a point reconciliation statement, since it utilizes the production and inventory information furnished on Dairy Products Report No. 1, which is now used by distributors to make monthly reports.

The amendment also provides that a primary distributor who wishes to adopt reporting periods, other than those he is permitted to use in the regulation, or who wishes to change his reporting periods to conform to his accounting periods, may apply to the district office (or to the board) with which he is registered, for permission to do so.

HIGHWAY RESTRICTIONS

War emergency permits authorized by the 1942 Kentucky legislature allow trucks carrying 40,000-lb. gross loads to operate on Kentucky highways, but with the end of the war an 18,000-lb. pre-war limit will again become effective, it is reported. A bill to make the 40,000-lb. allowance permanent was rejected by the Kentucky legislature this year. Although progress has been made by individual states in recent years in eliminating highway transportation barriers, the problem may again become severe in the post-war period if other states follow a policy similar to that adopted by Kentucky.

Anticipated post-war competition in the transportation field is expected to bring with it demands upon Congress to refer back to a 1941 report of the Interstate Commerce Commission proposing federal action as the logical solution to conflicting motor carrier regulations among the states.



Earmarked for the World's Best-fed Fighters

When keen-eyed officers say O.K. for Army or Navy, then there's no better meat on the market. That's as it should be. Our front line fighters are giving us the very best they can so we can do no less for them. That's why

all of us who really know the facts never feel that we have bought enough War Bonds and Stamps. We know the need increases daily. That's also why The Adler Company is constantly increasing their efforts not only to supply all needed stockinettes, but to supply the best there are. Let us know your needs.

fred Clahra
222 W. Adams St., Chicago, III.

SELLING AGENT FOR STOCKINETTES MADE BY

THE ADLER CO.

CINCINNATI, OHIO



Make Floor Space More Productive

Standard Conveyors are designed and built to meet both peacetime and wartime handling needs in Meat Packing Plants. The Standard Sales Engineer in your city or territory will be glad to call and help you plan a conveyor system to meet postwar competitive production. Catalog NP44 sent on request.

STANDARD CONVEYOR COMPANY
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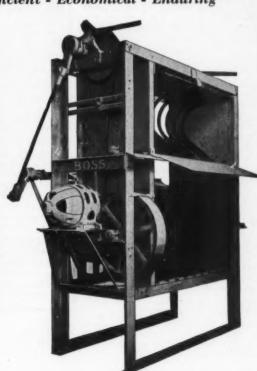
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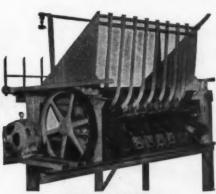
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Personalities and Events

(Continued from page 26.)

United States in 1914. At the Century of Progress Exposition in Chicago, he had charge of the nine Swift-operated restaurants.

A. G. Stagerwald, manager, A. L. Brahm Co., Pittsburgh, Pa., is convalescing from an operation in Montefiore hospital.

The War Food Administration has selected Howard B. Boyd as director of its new Office of Price. The Office of Price has supervision of all functions of WFA relating to approval of maximum prices to be fixed for agricultural commodities or products, and relating to price support programs in connection with particular commodities.

Jack Douglas Massman, who during the Frye & Co. fire at Seattle in February, 1943, dashed into the burning building to rescue several workers, has been commissioned an ensign in the Navy. He received the Navy and Marine Corps medals for his rescue work.

Joseph D. Moffitt, 54, provision dealer for 35 years at Fall River, Mass., died a short time ago of a heart attack. His wife and three brothers survive.

Chalmer ("Bill") Cissell, veteran major league baseball star, is now employed at the Iowa Packing Co., Marshalltown, Ia., in the beef cutting department. Cissell, who was sold to the White Sox for \$125,000, the highest amount ever paid for a minor league

★ Industry Honor Roll

Three gold stars have recently been added to the service flag of Swift & Company, Chicago. The former employes who have made the supreme sacrifice are:

MILLER, CLARENCE. — Ensign Clarence Miller, 22, former purchasing agent, who had been with the company for three years prior to his enlistment in the Navy in 1943, lost his life in an airplane crash at sea November 30, 1943, while on patrol flight in the Atlantic area.

FISHER, HARRY. — Staff Sgt. Harry Fisher, 20, a former clerk in the bonding department, was killed in an airplane crash near the Italian coast August 19, 1943. He was associated with the company for one year prior to his enlistment in the Army Air Forces in 1942.

GEPPINGER, KENNETH. — Lt. Kenneth Geppinger, 23, formerly of the ice cream plant, was assigned to a carrier about January 15. He crashed at sea in the South Atlantic area February 18.

player, was with that team from 1927 through 1932.

Among the members of the newly

formed manufacturers of curled hair industry advisory committee are Charles W. Becker, Wilson & Co., and Ralph H. Jackson, Armour and Company, Chicago, it is announced by the Office of Industry Advisory Committee, War Production Board.

Efforts are being made to obtain permission to construct a modern abattoir at Sparta, Ga.

H. H. Meyer Packing Co., Cincinnati, Ohio, recently charged with giving increases to approximately 47 employes without obtaining WLB approval, has been assessed \$500, it is reported.

Fire of undetermined origin recently destroyed two smokehouses containing approximately \$3,000 worth of ham and bacon at the Geo. A. Hormel & Co. unit in Los Angeles.

CUDAHY APPEAL DENIED

An appeal of the Cudahy Packing Co., Milwaukee, Wis., from a regional War Labor Board order for inclusion of a maintenance of membership provision in a contract between the company and the CIO Packinghouse Workers' union was turned down recently by the WLB at Washington, D. C. The board, with industry members dissenting, declined to review the regional board's order on the ground that the company had failed to demonstrate that any WLB policy had been contravened or that the order had resulted from improper procedure.





Brings Out Natural Flavor of Meat

HELPING TO Conserve PERISHABLES

War shortages have increased the necessity tor deliveries of perishable foods without spoilage — yet has made them more difficult to attain.

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For the many shippers who have long depended upon it, Red Diamond Dry Ice is proving a practical solution to this problem, by helping to assure deliveries in good condition. Red Diamond Dry Ice is also meeting extra-ordinary demands for war purposes.

War time deliveries with Red Diamond Dry Ice are proving its merits—pointing to the time when this quality product will again be available to all who wish to use it.

DEY Ce

THE Liquid CARBONIC CORPORATION
3110 S. Kedzie Avenue, Chicago 23, Illinois

Branches in Principal Cities of the United States and Canada

FLASHES ON SUPPLIERS

BROWN INSTRUMENT CO.—Paul L. Goldstrohm and George M. Muschamp have been elected members of the board of directors of the Brown Instrument Co., Philadelphia, manufacturer of precision industrial instruments. Muschamp is vice president in charge of engineering of the Brown company, a division of Minneapolis-Honeywell Regulator Co., and Goldstrohm is vice president in charge of production.

WESTINGHOUSE ELECTRIC & MFG. CO.—Appointment of Russell E. Ebersole as lamp sales manager of the Westinghouse lamp division was re-

cently announced by Ralph C. Stuart, manager. In his new position, Ebersole will have charge of all district sales activities of the lamp division and will make his headquarters at the Bloomfield plant.

UNIVERSAL COOLER CORPORA-TION.—John H. Bennett, formerly with the Kelvinator export division, has joined the Universal Cooler Corp., Marion, Ohio, as field engineer, it is announced by A. E. Cadwell, sales manager.

MACK TRUCKS, INC.—A limited number of new trucks for the civilian pool are now in production at Mack and the total manufactured monthly will reach its peak within the next month, according to F. F. Staniford, president of Mack-International Motor Truck Corp. Due to the mounting tide of essential civilian needs, WPB has authorized limited manufacture of certain types of trucks for commercial use. Under this controlled allotment plan, the company has been authorized to produce models ranging from 9,000 lbs. gross vehicle weight up to the largest off-highway vehicles capable of hauling 50 tons on a single load. The trucks are being made available to commercial users who can obtain a certificate of transfer from WPB.

CARRIER CORPORATION.—C. M. Stuart, staff assistant to the president of Carrier Corporation, has been granted a leave of absence to become deputy chief of the special equipment branch, general industrial equipment division, Office of Operations, WPB. The refrigeration and air conditioning section is part of this branch. Stuart assumed his new duties in Washington on March 20.

Standard's Crackling Press Unit



Each piece of equipment comprising the Standard rendering system has been expertly designed and constructed to give top performance.

The continuous cracklings press unit combines a magnetic separator, a tempering apparatus and a powerful all-steel screw type cracklings press with electric motor gear drive. The heated cracklings are fed into the press, where tallow is pressed out under pressure until the cracklings contain but 6% to 8%.

Our engineers will be glad to discuss any equipment problems you may have. In the meantime, write for Bulletin 600.

MADE IN THE WEST FOR WESTERN PACKERS STANDAR D
STEEL CORPORATION

General Offices and Plant. 5001 South Boyle Avenue

DRAMATIZE MEAT'S WAR ROLE ON ARMOUR RADIO PROGRAM

"From Range to Battlefield," a radio dramatization featuring the story of the ranchers, farmers, stockyard and packinghouse workers who produce the nation's meat, was aired recently over Radio Station WBBM from the plant of Armour and Company, Chicago. One leading incident told of the industry's immediate response to heavy orders when war broke out.

"The cold, grey December morning after Pearl Harbor was just like any other day for the thousands of stockyards and packinghouse workers," the narrator said. "Out in the yards, livestock buyers were making their rounds. Over in Packingtown, the workers were coming to work and the talk was about the war which had broken out the day before, far off in the Pacific.

"But in Washington, a message was put on the teletype and at 9:30, two hours after the trading had started down in the yards, the Quartermaster here in Chicago ordered 1,000,000 lbs. of frozen boneless beef, boxed for export shipment to the Pacific. At 5:30 p.m., seven and one-half hours later, a freight train pulled out of these yards, bound for San Francisco and a convoy in the making."

LIVING COSTS UNCHANGED

Living costs of the average family of wage earners and lower-salaried clerical workers in the United States was unchanged from February to March, according to the National Industrial Conference Board. Food declined 0.4 per cent and fuel and light 0.7 per cent, but clothing rose 0.1 per cent, and sundries 0.8 per cent. The board's index of the cost of living (1923=100) stood at 103.4 in March as in February, against 103.9 in January and 103.0 in March, 1943.

Do Your Bate Bost.

PROMOTE THE NO-POINT LOW-POINT

FOOD PROGRAM! * *

Right now is the time for every member of the food distributing industry to back the NO-POINT LOW-POINT FOOD PROMOTION right up to the hilt. Retail groups... hotels and restaurants are called upon alike to play their own important part in putting this phase of the Food Fights For Freedom Program "over the top"!

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st 103.9 1943. Never has a food promotion had such unqualified backing from the entire food industry... but never has the need for such a program been greater. America must share and play square with its precious food resources—and a most practical way of sharing and playing square is to use more NO-POINT LOW-POINT FOODS.

Your role in this great undertaking is a vitally important one, for it is you in your community who is charged with the responsibility of making this program a success. So now—and for the duration do your

best! Promote NO-POINT LOW-POINT FOODS!



You may earn this official recognition of your part in the good management of the nation's wartime food supply, if you are fully cooperating with the NO-POINT LOW-POINT FOOD PROMOTION. For particulars, write to Mr. J. Sidney Johnson, Dir. of Adv., War Food Adm., Dept. of Agriculture, Room 202W; Adm. Building, Washington 25, D. C.

Prepared for the Food Fights For Freedom Program with the cooperation of the War Advertising Council

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OPA Says Rationing to Go on With Few Changes

In observing the beginning of the second year of meat rationing recently, the Office of Price Administration declared that there is little possibility that rationing can be suspended in 1944, but that no major changes are planned in the rationing mechanism.

"The major factor which has made meat rationing work has been the cooperation of consumers, retailers and other members of the food industry," Administrator Chester Bowles said. "Without the understanding and support of everyone, meat rationing-or for that matter any OPA program, rationing or price control-would fail.

"Odd as it may seem, total civilian consumption of meat during the first year of rationing was at one of the highest levels in the country's history. The nation's farmers produced during 1943 almost 23,000,000,000 lbs. of meat, a record amount. Of this amount, 6,000,000,000 lbs. helped feed our soldiers and those of our allies. A little less than 17,000,000,000 lbs. found its way to civilian tables. With the exception of the three-year period of 1940-42, this is the highest civilian meat consumption since 1928. But even with these large supplies, rationing was necessary because of the tremendous increase in civilian buying power."

OPA said that War Food Administration estimates indicate there will be slightly more meat in 1944 than there was in 1943. Farmers are expected to produce a total of about 25,000,000,000 lbs. of meat, of which about 17,000,-000,000 will be available for civilians. This means that each civilian will eat, on the average, about 132 lbs. of meat this year. During the 1931-40 decade, total production of meat averaged 16,700,000,000 lbs. a year, or 131 lbs. per person. It is estimated that if rationing were abandoned, demand would jump to between 160 and 170 lbs. per

AMEND MARGARINE ORDER

The War Food Administration has issued an amendment to FDO No. 42 defining margarine to include certain solid fats distributed with coloring and butter flavoring agents which, when mixed together, are used as a home table spread.

The amendment, which was effective April 11, places the solid fat product in the same class of use as margarine, and permits manufacturers to use in its making 167 per cent of average quantity of fats and oils used for that purpose in 1940 and 1941. Heretofore, products of this type have been classed with shortening which, under FDO No. 42, has a manufacturing quota of 88 per cent of average of 1940 and 1941 use.

In the amended order, margarine is defined as any substance, the manufacture of which is taxable as oleomargarine in accordance with existing Bureau of Internal Revenue standards and "in addition thereto, any solid product which is comprised of fats and oils, is packaged in cartons containing not more than two lbs., net weight, is sold by the manufacturer thereof in combination with a coloring and butter flavoring agent, and is principally used in the home for the preparation of a table spread."

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HEATS ARMY MEAT RATIONS

To provide a means of heating the meat components of combat and emergency rations in the field, the Quartermaster Corps has developed a new type of non-toxic square candle. It burns with a hot flame and is designed for use with the "C" and "K" rations, as well as the recently developed 10-in-1 ration.

All meat components of emergency and combat rations are packed ready to eat, but all of them can be improved by heating. It is not always practicable for a soldier to carry one of the small gasoline stoves, or to find dry wood for a fire. The candle is composed of refined paraffin wax with a high melting point and wood flour, and is packaged in a waxed paperboard carton. The carton serves as a fuse to light the candle and also as a shell to prevent the wax from running at high temperatures.

The candle is being furnished in two sizes. One is a bar which may be broken into three smaller blocks, each of which is sufficient to heat the can containing the meat component of the "C" or "K" ration. The other is a block containing sufficient fuel to heat one meal from the 10-in-1 ration for five

MINOR CHANGES IN CUT-OUT RESULTS FOR THIS WEEK

(Chicago costs and prices, first four days of week.)

Only minor changes were registered in the cutting margins for the various weights of hogs this week. Average costs for hogs showed slight declines compared with the similar four days a week earlier and this, in turn,

resulted in some improvement in the cutting margins. Medium and heavy butchers were again in the most unfavorable position, while the lights cut out on the black

		180	0-220 lb	Valu	10		220	0-240 lb		lue			240-270	lbs. Va	lue
	Pct. live wt.	Pct. fin. yield	Price per lb.	cwt.	fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per ewt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per pewt.	fin. yield
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ost of hogs. ondemnation loss landling and overhead. OTAL COST PER CWT. OTAL VALUE	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	100.0		\$14.43 Per cwt. alive \$13.73 .67 .57 \$14.37 14.43	·:ii	71.5	100.0	•••	\$14.11 Per cwt. alive \$13.86 .97 .50 \$14.43 14.11 .32 .37	\$19.72 Per cwt. fin. yield \$20.18 19.72 .46 .53	72.0	100.0		Per cwt. alive 13.86	Per cw fin. yield \$19.

Bacon Containers

(Continued from page 16.)

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the war effort. The appeal should request that the quota provisions of Schedule C of the order be waived. Packers should also state the minimum sizes and type of box which they will use for the shipment of bacon in lieu thereof.

In its memorandum to WPB regarding the bacon container provisions of Order L-317, the AMI committee on priorities stressed the following points:

1) The industry and its individual companies have no control over the rolume of hogs slaughtered, which are the source of bacon.

2) The present crowded condition of freezer facilities intensifies the bacon handling problem. Production of bellies in May and June will in itself be so great that it will further accentuate the situation.

3) The highly seasonal nature of meat industry operations makes it extremely difficult to set up a hard-andfast schedule of container usage.

4) As a result of the government program for increased production and slaughter of livestock, slaughter of hogs during 1944 will show an increase of 32 per cent as compared with 1942—the year on which the bacon container quota under L-317 is based.

5) Because of the meat rationing program and its influence on the size of individual purchases, a substantially larger volume of bacon produced must now be distributed as sliced bacon. Sliced bacon output under federal inspection in January and February, 1944, was 66 per cent larger than in the corresponding period of 1942.

6) Sliced bacon is a highly perishable product which must be moved into distribution to the ultimate consumer in a limited period of time to avoid spoilage and waste of product. For this reason, it is necessary to pack and ship sliced bacon in relatively small containers to permit fast turnover.

7) A substantial portion of the bacon, and in the case of some packers a majority of their bacon, is shipped in mixed boxes, together with other packinghouse product. Existing records do

WILSON'S NATURAL SAUSAGE CASINGS

Producers . . . Importers . . . Exporters

PLANTS, BRANCHES AND AGENTS IN PRINCIPAL CITIES THROUGHOUT THE WORLD

General Office: 4100 S. ASHLAND AVE., CHICAGO, ILL.



not permit the obtaining of any data on the boxes so used in 1942 to establish a base for such shipments.

The AMI committee also pointed out that for the past two years the meat packing industry, hard pressed to obtain its requirements of shipping containers and supplies, had accomplished substantial savings in the use of these supplies for all of its products. Based on a survey of a representative number of plants within the industry, the savings effected with respect to the shipment of sliced bacon on a per cwt. basis were tabulated in the committee memorandum as follows (excluding mixed packages):

	of proc	
	1942	1944
Shipping containers and paperboard cartons		6.36
Per cent of savings per cwt	17.1	
Total savings based on industry's current volume 592,200,000 lbs?	7,757,820	

CANADIAN BEEF OUTLETS

Unless the federal government of Canada can provide shipping space and the adequate movement of Canadian surplus cattle, the Ontario Beef Cattle Producers' Association will demand immediately that the United States market be forthwith re-opened to the Canadian beef producer, according to a resolution passed at the annual meeting of the association this week. About 100 members were present.

Reports Lard in Diet Aids in Controlling Eczema

Results of extensive research by Arild E. Hansen, professor and chairman of the department of pediatrics, University of Texas School of Medicine, reveal that a definite relationship exists between skin function and fatty acid metabolism, and that lard, which contains a relatively large amount of the essential unsaturated fatty acids, is effective in the treatment of many cases of eczema, it is reported in the National Live Stock and Meat Board's bulletin, Food and Nutrition News.

"Since 1931," Dr. Hansen states, "we have studied the blood serum of infants and children suffering from eczema and have found that the degree of unsaturation of their blood fats tended to be definitely lower than that in individuals of this age group who had no abnormality of the skin. These findings have since been confirmed by other workers with infants and with older subjects. . . . Finnerud, Kesler and Wiese, at Rush Medical College, found that when fresh lard was incorporated into the diets of a large number of patients, slightly more than half appeared to be benefited. . . ."

Food Fights for Freedom! Produce, conserve, share and play square with it.

GET HIGHEST PRICES ALLOWED

WITH NEVERFAIL 3-DAY HAM CURE

Today your customers demand the best. NEVERFAIL 3-Day Ham Cure enables you to turn out a supremely good product... a ham that readily commands the highest price you are permitted to ask. Only NEVERFAIL 3-Day Ham Cure gives you that fragrant, aromatic, pre-seasoned goodness. Write us!



H. J. MAYER & SONS CO.



DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS - DESIGNERS - MULTICOLOR PRINTERS.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE	FRESH	MEATS

		and

			11	ended 2, 1944 er lb.
Steer, hfr., choice, all wts				20%
Steer, hfr., good, all wts				19%
Steer, hfr., commercial, all wts				17%
Steer, hfr., utility, all wts				15%
Cow, commercial and good, all wts.				17%
Cow, utility, all wts				15%
Hindquarters, choice				23
Forequarters, choice				18%
Cow hindquarters, good and commer	cia	il.		19
Cow forequarters, good and commer	cia	ıl.		16%

†Beef Cuts

i Deci Cinio
Steer, hfr., short loins, choice
Steer, hfr., short loins, good
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Cow, loin, utility20
Cow round, good and commercial
Cow round, utility16%
Steer, helfer rib, choice241/4
Steer, heifer rib, good
Steer, heifer rib, commercial21 1/4
Steer, heifer rib, utility18%
Cow rib, good and commercial
Cow rib, utility
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Steer hfr sirloin rood
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Steer hfr cow flank all grades
Cow sirloin good and commercial
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Steen his new church choice 901/
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Steer, Bir., reg. chuck, utility
Cow reg. chuck, good and commercial
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Steer, hfr., chuck, commercial16%
Steer, hfr., c.c. chuck, utility
Cow, e.c. chuck, good and commercial161/4
Cow, e.e. chuck, utility
Steer, hfr., foreshank, all grades
Cow foreshank, all grades
Cow, e.c. chuck, good and commercial 61% Cow, e.c. chuck, utility 515 Steer, hfr., foreshank, all grades 22% Gow foreshank, all grades 22% Steer, helfer brisket, choice 65% Steer, helfer brisket, good 65% Steer, helfer brisket, good 65% Steer, helfer brisket, good 65% Steer, helfer brisket, utility 65% Steer, helfer brisket, util
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Steer, heifer back, choice
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Cow arm chuck, utility. 354 Steer, hfr. short plate, good and choice. 145 Steer, hfr., short plate, commer. and utility. 135 Cow short plate, good and commercial. 135 Cow short plate, utility. 135 Steer hfr. short plate, good and commercial. 135
Corr short plate good and commercial 1814
Com short plate william tommercall:

†Quotations on beef items include permitted additions for Zone 5, plus 25c per cwt. for local delivery.

Veal-Hide on

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*Beef Products

Hearts, cap off
Hearts, cap off
Tongues, fresh or frosen
Sweetbreads
Ox-tails, under % lb 8%
Tripe, scalded
Tripe, cooked
Livers, unblemished
Kidneys

†Quoted below ceiling.

*Veal Products

Brains					 			٠								9	ş
Calf livers, ? Sweetbreads,	Type A	٨				٠	• •									49	3
sweetbreads,	Туре	Α.	••	• •	 • •		• •		• •		٠	•	•	0.0	 	59	5
		-	-		-												

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in ahlpping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

Good lambs		.2380
Medium lamba		.2185
Choice hindsaddle		.2910
Good hindsaddle		.2135
Choice fores		.2185
Good fores		.2060
Lamb tongues, Type A.	********	1436
**M	utton	
Choice sheep	**************	.1260
Good sheep	**********	.1135
Choice saddles	******	.1500
Good saddles	*******	.1485
Choice fores		.985
Good fores		.860
Mutton legs, choice		,1685

**Quotations on lamb and mutten are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

*Freeh Dork and Dork Deaducto

Tresh Pork and Pork	Products
Reg. pork loins, under 12 lbs. av.	
Pienies	4101/ 4010
Cenderloins, 10-lb, cartons	· · · · · i ralf file
renderious, 10-10, cartons	
renderloins, loose	
Skinned shoulders, bone in	
Spareribs, under 3 lbs	
Boston butts, 4 to 8 lbs. av	24
Boneless butts, cellar trim	
Neck bones	1314 @ 4
Pigs' feet, hind and short cut fro	nt 4
Kidneys	
Livers, unblemished	+1214 @18
Resins	16 011
Brains Ears Snouts, lean out	15 6 4
Sports loss out	
Shouts, lean out	10 @ 8
Snouts, lean in	· · · · · · · · · · · · · · · · · · ·
Heada	
Chitterlings	8
Tidbits from hind feet	8

*Prices carlot and loose basis. †Quoted below ceiling.

*WHOLESALE SMOKED MEATS

Fancy	regular	hams,	14/16	lbs.,	parch	ment
Fancy	skinned	bams,	14/16	Ibe.,	parch	ment
Picnics	4/8 lb	a. shor	t shan	k, wre	pped.	28
Fancy	bacon, 6	/8 lbs	Wrapi	ped		26
No. 1	beef sets	s. smok	ed			
Outs	les, C Grides, C	Grade			*****	44
	kles, C					

*Quotations on pork items include additional 50c per cwt. for Zone 8, minus 25c per cwt. for sales in lots under 5,000 lbs.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl							\$22.	.50
Lamb tongue, short cut, 200-lb.	t	bl			٠			
Regular tripe, 200-lb. bbl							28.	.50
Honeycomb tripe, 200-lb. bbl							31.	.00
Pocket honeycomb tripe, 200-lb.		bt	M.				34.	.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70- 80 pieces\$23.5	a
80-100 pieces	
100-125 pieces	Ö
Clear plate pork, 25-35 pieces 28.0	ä
Brisket pork	n
Plate beef, 200 lb. bbls 32.5	ã
Extra plate beef, 200 lb, bbls	ö
#Ountedform on man's farmer and for land there	_

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

SAUSAGE MATERIALS

Carlot basis																								
Regular pork tris	n	n	ıİ	n	g	8					:	-			0 -	 	9	ŧ	1	8	9	i	0	17
Special lean pork		tı	r1	m	ai	m	111	u	g:	8	8	0	9	6	٠				٠					27
Extra lean pork	t	ri	n	nı	m	ů	ng	21	3	8	ង	9	6			 								29
Pork cheek meat												ï				 		+	1	7	34		6	18
Pork hearts																								
Pork livers, unbi	le	m	ai	'n	h	è	à					0	•	•				ė	î	$\hat{2}$	1/		ä	13
Boneless bull me		ř	-	_	_	-	-	•				•	۰	•	•	 	۰	,	_	-	-	۰	100	17
Boneless chucks																								
Shank meat																								
Beef trimmings																								
Dressed canners																								
Dressed cutter co	W	VI	в.													 								.12
Dressed bologna	b	11	1	ls	١.								_											13
Tongues, canner,																								

DRY SAUSAGE

Cervelat, ch	oice.	in	hog	bus	ngs.					 ٠.				.58
Thuringer														.81
Farmer														.41
Holsteiner														.41
B. C. salan	ai, ch	oic	B											.84
Milano, sala	ami, c	:bo	ice,	in !	hog	1	u	n	rs		u	n	qı	goted
B. C. salam	i, ner	W C	ond:	itio	n					 				.32
Frisses, cho	ice, i	n h	og I	mid	dles						 t	n	qı	aoted
Genoa style	salas	mî,	che	rice										.63
Pepperoni .														.50%
Mortadella,	new	COL	diti	on.							0.1			.28

TOMESTIC SAUSAGE

(Quotations cover Type 2)
Pork sausage, bulk
Frankfurters, in sheep casings
Frankfurters, in hog casings
Bologna, natural casings.
Bologna, in artificial casings.
Liver sausage, fresh, in beef casings
Liver sausage, fresh, in hog bungs
Smoked liver sausage in heg bungs
Head cheese
New England, natural casings
Polish sausage284

†Prices based on zone 5, plus \$1.50 per cwt for sales to retailers and purveyors of meals where no local delivery is made. Prices include beging or packaging costs.

CURING MATERIALS

District of sods (Ungo, Whee stock):	Cal
In 425-lb. bbls., delivered	2 0 00
Dbl. refined granulated	9.00
Small crystals	200.00
Medium crystals	19 00
Large Crystals	24 00
Pure rid, gran, hitrare of sods	4 80
Pure rid, powdered nitrate of soda now	The bad
Salt, per ton, in minimum car of 80,000 lba.	Local dell
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	
Medium, kiln dried	20.00
Rock, bulk, 40 ton cars	8.80
Sugar-	
Raw, 96 basis, f.o.b. New Orleans	9.84
Standard gran., f.o.b. refiners (2%)	8.45
Packers' curing sugar, 250 lb, bags.	
f.o.b. Reserve, La., less 2%	E 10
Dextrose, in car lots, per cwt. (cotton)	4.86
in paper bags	4.58
	4110
SAUSAGE CASINGS	
(F. O. B. Chicago)	

(Prices quoted to manufacturers of sai	
(Prices quoted to manufacturers of sai	inage.)
Seef casings:	
Domestic rounds, 1% to 1% in.,	_
180 pack 16 Domestić rounds, over 1½ in.,	@ 20
Domestić rounds, over 11/2 in.,	_
Export rounds, wide, over 11/4 in. 40	0 42
11/4 in 28	G 24
Export rounds, narrow, 1% in.	
under	.798
No. 1 weasands	6 .04
No. 2 weasands	66
No. 1 bungs	0 .18
No. 1 bungs	A 12
Middles sewing, 1% @2 in	.50
Middles, select, wide, 2@21/4 in55	0 00
Middles, select, extra, 24 @24	A 100
in	0.85
Middles, select, extra, 214 in. &	W .00
	1.25
up	1.60
Oried or salted bladders, per piece:	
12-15 in. wide, flat	60.50
10-12 in. wide, flat	.05%
8-10 in. wide, flat	
6- 8 in. wide, flat	ym. g
Hog casings:	
Extra narrow, 29 mm. & dn2.25	@2.35
Narrow mediums, 29@32 mm2.25	@2.85
Medium, 32@35 mm	@2.00
English, medium, 35@38 mm1.65	@1.80
Wide, 38@43 mm	@1.65
Extra wide, 48 mm1.45	@1.60
Export bungs	.22
Large prime bungs	@ .20
Medium prime bungs	.13
Small prime bungs	.08%
Middle, per set	0 .21
minute, her service contract one	

SPICES

(Basis Chicago, original bbls., bags o Whol	e Groun
Allspice, prime 30 Resifted 31	33 35
Chili pepper Powder	41
Cloves Ambovns 40	41 46 27 29
Zanzibar 25 Ginger, Jamaica, unbleached 33 Mace, Fancy Banda 1.06	1.22
East Indies	1.10
Mustard flour, fancy	34 22 75 65 55 55 33 34
Nutmeg, fancy Banda 67 East Indies 58	75 65
East & West Indies Blend	55 55
Paprika, Spanish Pepper, Cayenne	33
Red No. 1	4 10
*Black Lampong	19
*Muntok	15

*Nominal quotations.

SEEDS AND HERBS

Whole	for Saus.
Caraway seed	96
Coriander Morocco bleached 201/2	41**
Coriander Morocco natural No. 119 Mustard seed, fancy yellow 25	21
American	57
Marjoram, Chilean	22

Page 38

The National Provisioner—April 15, 1944

Steer, helfe Steer, helfe Steer, helfe Steer, helfe Osw, good The abov koehering delivery.

Steer, heif Steer, heif Steer, heif Steer, heif Steer, hfr. Steer, hfr. Steer, hfr. Steer, hfr. Above far Zone stor per cw Steer, heli Steer, her Steer, hfr Steer, hfr

Perk loine Shoulders Butts, re-Hams, re-Hams, sk Picnics, f Perk trin Perk trin Spareribs

Regular Regular Regular Skinned Ekinned Skinned Picnics, Bacon, Bacon, Bacon, Control of to S,000 It except

Choice, Good, Comme Utility, OPP Geliver Wrapps Lamb, Lamb, Lamb, Mutter OPP Reaher

New York

DRESSED BEEF CARCASSES

City Dressed

			·y .	-		-	-	-	-										
	helfer.	choice							•										.22
Steer,	heifer.	good													٠			*	.21
Stant.	heifer.	comme	rcki	ш															12
Siger.	heifer,	utility			3		٠									0 1		*	.19
Ow. S	ned an	g come	HEY.	A.		-			í.		3-	á	-	1			94	P.	a for
The	above o	do in	clu	de	1	ĸ	le		P	et		e	W	t		t	OI	,	local

KOSHER BEEF CUTS

delivery.

Cwt.

8.75

2.00 12.00 12.00 14.00 4.00 noted

re.)

29

24

.85

21

1944

Store	beifer, t	LIEUETC'	CHOICE			-	127
Steer,	halfer 1	riangle,	good			20	174
Steer,	nemer, a	riangle,	m+111+w			17	187
Steer.	heifer, 1	riangie,	dennes			04	78
Consult.	her ros	chuck,	good.			2	275
MOREL.	HEE-, AND	chuck	comm	ercial.		21	134
Steer,	Mir., res	-hearing	***1314=			15	214
Steel.	hfr., res	chuck,	armel				120
Abor	a consta	tions is	clude	permi	tted	REGULTE)ns
ADU	e quota	a \$1.50	per cw	t. for	koshe	ring p	lus
185 Yes	ne o' hr	- lenel	Anliwani				
file pe	CWL I	er local	deriver?	0		-	
	1-10-m	-th choi	PB				375
preer,	Better,	rib, cmou	4			2	414

Steer, better, rib, good.	2373	
Steer, better, rib, good.	2274	
Steer, better, rib, commercial	2274	
Steer, better, rib, utility	30	
Steer, better rib, utility	31	
Steer, better lofts, choice	31	
Steer, it.	Steer, better lofts, commercial	2414
Steer, it.	Join, goommercial	2414
Steer, it.	Join, utility	2114

*FRESH PORK CUTS

	Western
Pork loins, fresh, 12 lbs. down	2814
Shoulders, regular	2014
Butta, regular, 4/8 lbs	24%
Hams, regular, under 14 lbs	231/4
Hams, skinned fresh, under 14 lbs	251/4
Picales, fresh, bone in	19%
Pork trimmings, extra lean	31%
Pork trimmings, regular	19%
Shareriba, medium	18%
oparerson, measure	City
Park loins, fresh, 10/12 lbs	2614
Shoulders, regular	21%
Butta, boneless, C. T	21
Hams, regular, under 14 lbs	24 26
Hams, skinned, under 14 lbs	26
Picnics, bone in	19%
Perk trimmings, extra lean	81%
Perk trimmings, regular	
Spareribs, medium	
Boston butts, 4/8 lbs	27%

	*C001	(ED H	А	MS	
					down44 down47%

SOMOVED MEATS

		omu		_	_	-	•	-	•	_	-	-	-					-
Regular	bame,	under	1	6 . I	lb	В.			0									.28
Regular	hams.	14/18	11	38														.27
Regular	bams,	over	18	11	38				٠									.26
8kinned	hams.	under	1	6	lb	8.											 	.30
Skinned	hams.	14/18	111	ba.													 	.30
Skinned	hams.	Over	18	11	18											۰		.29
Pienies.	bone	in																26
Bacon, 1	wester	n. 8/1:	2 11	ba.					ì									28
Bacon, o	city. 8	/12 lbs																25
Beef to	ngue.	light							•	_	_							.81
Beef to	ague,	heavy.							ì									.31

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

DECCER HAAR

				•	•	•	•	9	u		-	•	•			•	•	w		9										
Hogs,	go	bo	and	cl	he	d	e	e	,	1	he	01	n	1	0	n		1	e	8	£		f	n	t	1	I	١.		
Apr	11	12,	unde	er	8	K)	1	b	9		0	0	0	0		0		0				0	0	0	0	۰		.1	\$15.83
81	to	- 98	9 lbs	١.,						_			_		_				_	_							_			17.27
100	to	11	9 lbs	١.,								٠							۰			۰								17.90
120	to	134	3 lbs											_	_			_												18.22
137	to	150	l lbs																											18.51
154	to	17	1 lbs							_																				18.38
172	to	18	8 lbs				9																							18.32

***DRESSED VEAL Hide off

Choice, 50@275	lbs.			0 1														.2218
9000, 5002275 Ibi												-	_	_	_	_		.2118
Commer., 50@275 Utility, 50@275	lbs.		0	0 1	0 0	0	0	0					0					1718
****		• •		•	• •	 •			•		•	•	•	•	•	•	•	

***Quotations are for zone 9 and include 50c for delivery. An additional 1/2c per cwt. permitted if wrapped in stockinette.

**DRESSED SHEEP AND LAMBS

Lamb, choice 28 y Lamb, good 25 Lamb, commercial 25 Matton, good 13 q Mutton, commer 12 t	**Quot kosherin	ations	8	12	8		t	DĒ	•	D	00	n	e	1	Đ,	,		1	d	u		1		5	0	e		1	Di
Mutton, good 123	_																												-
Lamb, choice																													
Lamb, choice264	Lamb, g	ood				0	0									9	9						9	9	0	a	.2	25	
	Lamb, el	hoice .															•		•		•					*		26	4

MARKET PRICES CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, APRIL 13, 1944

	REGULAR HAMS	
	Fresh or Frozen	8.P.
8-10 10-12	214	2116
12-14	21%	211/2
14-16	20%	20%
	BOILING HAMS	
	Fresh or Frozen	S.P.
16-18	20%	20%

18-20		0	0	0	0	0	0	0	a	٥	0	0	0	0.1	,		0	0	a	0		19%	19%
20-22	0	0	0	0	0	0	0	0	0	0	0	0	0	0 '		0	0	0	٥	٥	0	19%	19%
											8	3	C		N	2	g:	E	I)	3	HAMS	
																		1	F	r	en	sh or Frozen	S.P.
10-12			a									0			0				۰		0	231/4	231/9
12-14		×	*		*	×	*	×	×				×			*						231/2	231/2
14-16				·																		998/	22%
16-18																						22%	22%
18-20																						21%	21%
20-22																						21%	21%
22-24																						21%	21%
24-26																						21%	21%
25-30																						21%	21%
25/up																						21%	21%
															3	,	ı	c	3	n	ıc	26	
															-	•	_	-	_	1	-		~ ~

Fresh or Frozen

8-10													19%	
10-12													19%	
12-14													19%	
Char	- 4		De.		. 1	1	14							

	BELLLES	
*	(Square Cut Seedless)	
	Fresh or Frozen	Cure
6-8	171/4	18%
8-10	16%	17%
10-12	16%	17%
12-14	15%	16%
14-16		16%
16-18	14%	15%
	D. S. BELLIES	
	Clear	Ri
10.00	441/	242

																		Clear	Rit
18-20											۰							1434	14%
20-25				×		×	*	×	,	*		×	×	*		,	×	14%	14%
25-30				×						*	*	*	*				٠	1434	14%
30-35			0															14%	14%
35-40																		14%	14%
40-50										•		0		0	0		6	144	1474

20- 25	25 .	up			9 0	0	0	0 . 0		0	0	0	0 0	0	0	0	0	0	0	0	0	0	0	0	0					18
								1	P.	A	. 7	r	***	_		-		_		~		1	DT.		~					Cure
														U	**	•		a.	٠.	U			6		71	28	18			Cure

OTHER D. S. MEATS

Regular plates							11
Clear plate	 9 0 1	0 0	9	0 (. 0	9%	10
†Jowl butts							916-10
†Square jowls .	 		9	0 1	 	10%@11	12
†Quoted belov	cei	li	n	g.			

*FANCY MEATS

Tongues, Type A		0.0	 		 			.285	۱
Sweetbreads, beef, Type	١		 	0.0	 			.244	ı
Sweethreads, yeal, Type A	A		 		 		0.4	413	ĺ
Beef kidneys			 		 0.0			.124	١
Lamb fries, per lb			 		 			293	į
Livers, beef, Type A			 		 			243	١
Oxtails, under % lb			 		 	0 0		93	

*Prices carlot and loose basis for zone 9. For lots under 500 lbs. add \$0.625.

BUTCHERS' FAT

Shop	fat										0		0	0						\$3.25	per	ewt.
Breast	fat							0	0	0										4.25	per	cwt.
Edible	suie!	t		 										0	٠	۰		۰		5.00	per	cwt.
Inedib	0 85	34	ıŁ			_	_										۰		٠	4.75	per	ewt.

FUTURE PRICES

SATURDAY, APRIL 8, 1944 THROUGH FRIDAY, APRIL 14, 1944

LARI)																															1	CI	08	e		
Apr.			0	۰			e						6						0							0			0						1.8		j
May	0										0	0	0		0	0	0		0			0 0			. 0	0	0	0	9	13	L.	30	e	11	3.8	5	
June												0								. ,				9 6						13	u	3W	нg	212	5.8	Ø.	
July		0	0	0				0							9	0	0	0			0 0	0 1	0.9			0	9	0		11	1.	30	1	111	3.8	ō	
No	į	e	0	m	1	r	n	e	Ė	ĸ	4	DI	Di	el	n.																						

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade.

Ca	sh Loose	Leaf
Saturday, April 818.		12.75n
Monday, April 1013.		12.75n
Wednesday, April 1213.		12.75n
Thursday, April 1313.		12.75n
Friday, April 1413.	80n 12.80n	12.75n

Packers' Wholesale Prices

I deners Wildredge Lines
Refined lard, tierces, f.o.b. Chicago C. L14.55 Kettle rend., tierces, f.o.b. Chicago C. L15.05
Leaf, kettle rend., tierces, f.o.b. Chicago C. L
Neutral, tierces, f.o.b. Chicago C. L15.55

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis exvessel Atlantic ports	29.20
	0.00
Unground fish scrap, dried, 11% ammonia,	
16% B. P. L., f.o.b. fish factory 4.75	& 10c
Fish meal, foreign, 11 1/2 ammonia, 10%	
B. P. L., c.1.f. spot	55.00
April shipment	
Fish scrap (acidulated), 7% ammonia, 8%	00.00
A. P. A., f.o.b. fish factories4.00	& 50c
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	80.00
in 200-lb. bags	32.40
in 100-lb, bags	
	00.00
Fertilizer tankage, ground, 10% ammonia,	
10% B. P. L., bulk	& 10c
Feeding tankage, unground, 10-12% ammo-	
nia, 15% B. P. L., bulk	5.53

			-	roshr	100				
Bone	meal,	steam,	, 3	and	50	bags,	per	ton,	
Bone	meal,	raw,	436	% 8	nd	50%,	in I	mgs,	40.00
per	ton, I	.o.b. w	DERI						40.00
Super	phospi	ate, bi	alk,	f.o.	b. 1	Baltim	iere,	19%	
per	unit			****	***	*****	****		.64

	Dry	Rendered	Tankage	
45/60%	protein,	unground.		\$ 1.2

EASTERN FERTILIZER MARKETS

New York, April 12, 1944

Trading was very light the past week in tankage and blood with very little material offered. No trading was reported in South American materials due to lack of offerings. Bonemeal is still in demand with occasional sales made at ceiling prices. The fertilizer season is well underway with most manufacturers reporting labor difficulties.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended April 8, 1944, were reported as follows:

	Week April 8	Previous week	Same week '43
Cured meats	, lbs.20,290,000 lbs.36,441,000	25,035,000	35,765,000 46,437,000
	5,307,000		5,888,000



IT'S ALWAYS FAIR WEATHER

For a Layne Water System

It's always Fair Weather for America's most skilfully designed, sturdily built and thoroughly proven Water Supply System. Sixtytwo years of world-wide leadership in well and pump construction are today paying extra dividends in outstanding performance.

Layne, as a pioneer in water development service, has encountered—and solved, perhaps a hundred times more problems than was ever faced by their nearest competitor.

For postwar days, many new well water systems will be needed. They must possess three important features: long life construction, high volume production, and economical operation. Layne Water Systems have always been outstanding in those very attributes.

Layne is now offering engineering guidance on postwar Water System construction plans. This service is obtainable without obligation. Now is the time to present your water supply problems. Literature on Layne Wells and Pumps may be obtained by addressing LAYNE & BOWLER, INC., General Offices, Memphis 8, Tennessee.

AFFILIATED COMPANIES: Layne-Arkanas Co.
Stuttgart Ark. * Layne-Atlantic Co. Norfolk.
Va. * Layne-Central Co., Memphis, Tenn. * Layne-Northern Co., Mishawaka, Ind. * Layne-Louisiana Co., Lake Charles, La. * Louisiana New York City * Layne-Northwest Co., Milwaukee, Wis. * Layne-Ohlo Co., Columbus, Ohlo * Layne-Fexas Co., Houston, Texas * Layne-Good Co., Columbus, Co., of Minnesota, Minnespolis, Minn. * International Water Supply Lid., London, Ontario, Canada



WELL WATER SYSTEMS DEEP WELL PUMPS

BUILDERS OF WELL WATER SYSTEMS FOR INDUSTRIES AND MUNICIPALITIES

COMMODITY PURCHASES BY THE WAR FOOD ADMINISTRATION DURING JANUARY, 1944, AND THE CUMULATIVE TOTAL FOR 1948

31	anuary Ibs.	Quantity Cumulative lbs.	January 1944	Jan. 1, '48 to
Army rations, canned	459,713	65,019,061	\$ 859,007	Dec. 81, '43 8 18,440,851
Meat food products, canned			* 000,000	o 10,440,831
CH 131		999,504		
Туре ОО		614,821	*******	175,786
Type RR	******	614,821 13,451,088	*******	3,669,270
Vienna Sausage	514,636	628,371 38,225,756	*******	202 494
	514,656	38,220,756	214,865	15,282,963
Beef meat products		000 000		
Beef brisket, corned	******	280,000 1,896,844	******	T8,546
Beef, dehydrated		19,248	******	627,598
Beef, frozen boneless 1	,948,767	21,841,597	863,467	19,800 4,334,700
Beef, kidneys frozen 1	3,500	470 470	656	
Reef India meas	,800,000	459,450 186,000	189,489	62,77
Beef, India mess		10,000		82,77
Beef livers, frozen	170,000	56,000	76,838	4,841
	35,064 374,500	339,384	15.402	164,21
Beef tongue, pickled & frozen Beef tripe, frozen	192,000	689,500 1,588,950	78,374	132,56
Veal carcass, frozen 4	,733,579	24,168,583	78,374 15,960 795,775	181,78
	,796,183	62,070,757	846,136	4,247,67
amb hearts, frozen	400,700	322,000	51,012	15,472,38
amb kidneys, frozen	47,300	27,000		39,84
Lamb livers, frozen	178,000	58,000	4,239	2,64
			33,430	11,42
Lamb tongues, frozen	163,000	556,650	25,073	86,32
	6,000,557	61,066,284	859,312	8,331,96
Mutton livers, frozen	84,000	29,000	15,450	5,28
Mutton kidneys, frozen	12,000		1,050	
Pork meat products Bacon, canned Pork and soya links, canned Pork anned (misc.) Pork butta, frozen. Pork hearts, frozen. Pork kidneys, frozen. Pork kidneys, frozen.				
Bacon, canned		60,910,956	******	18,996,81
Pork canned (mise)	441 142	4,393,240 828,148,534	16,337,823	1,052,98 313,745,86
Pork butts, frozen f	675,800	44,552,096	2,676,849	12,518,90
Pork hearts, frosen	2,572,500	1,270,300	319,003	165,38
Pork kidneys, frozen Pork knuckles, frozen	97,000	967,000	10,033	108,88
Pork livers frozen	843 000	34,300 7,991,900	786,720	4,17
Pork loins, frozen 14	1.881.389	189,112,714	3,863,443	1,113,97
Pork tongues, frozen	529,000	242,000	83,160	37.2
Pork livers, frozen	8,251,700	35,500,249	1,727,159	7,552,0
Pork, barrelled brisket	998 000	351,200	**************************************	61,41
Pork, maked. Pork, cured & frozen (misc.). ?? Fatbacks, dry salted	5 881 850	24,681,271 378,444,963	335,843 14,030,427	7,104,8
Fatbacks, dry salted 22	3,281,900	134,187,504	2,647,174	73,498,11 15,724,9
Hog casings, bundles	335,158	3.031.865	482,708	4,364,16
Pigs' feet, salted	400,000	2,862,000 95,668,703 16,517,540	22,545	156,8
Pork, dehydrated	2 222 010	90,668,703	4,348,726	17,819,2
		4,323,185	3,077,698	. 21,211,3 1,900,4
Fat & Oils			\$ 55,194,288	\$614,774,8
Army spread	******	902.344	******	\$ 441.5
Beef suet		902,344 981,261	*******	215.0
Fish oils, crude		32,066,560		2,853,7
Lard		807,039,091	19,704,533	118,639,9
Olea ell	******	2,339,360		346,4 1,080,0
Oleomargarine Rendered pork fat	6,349,500	8,525,000 89,797,902 3,430,392	4,157,033	14,280,6
Rendered pork fat	650,000	3,430,392	86,530	467,1
		71,176,049	1,283,443	10,194,8
Shortening	*******	61,815,476 12,037,454	******	9,913,3 1,338,4

WFA JANUARY AND 1943 BUYING

Purchases made for lend-lease, territorial emergency programs, Red Cross and domestic food programs during January, 1944, were again of huge volume, but their character was somewhat different. The WFA report (see itemized summary on this page) showed smaller purchases of primal cuts of pork and heavier buying of miscellaneous items such as pork hearts, kidneys, livers, tongues and trimmings.

Buying of frozen boneless beef was also smaller in January, while offal items were taken in larger volume. The same applied to purchases of veal and lamb items.

Another huge purchase of lard was made in January, with the total at 135,916,956 lbs. showing a slight gain over a month earlier. At the same time, purchases of refined pork fat were down, but those of margarine was up.

CHARGES WASTE OF MEAT

MONTREAL. — The "red tape" of meat rationing and price fixing has been responsible for the waste of 3,000,000 lbs. of meat in Canada since the introduction of controls, J. R. Desrosiers, general manager of the Food Distributors' Association of Quebec, declared recently.

The introduction of rationing and price fixing altered traditional buying habits, he said. Customers desired to obtain the most for their ration coupons and, influenced by more money in circulation, started a buying wave for hind quarters of meat. Front quarters were left unsold and because the price was fixed, could not be made more attractive to the consumer by dropping the price. The front quarters accumulated in warehouses and in butcher shops, with many of them becoming a complete loss, Desrosiers stated.

Invest in Victory! Buy War Bonds!

EW YORK gwing Zeiler Your Stange representative in New

phia and adjacent territory.

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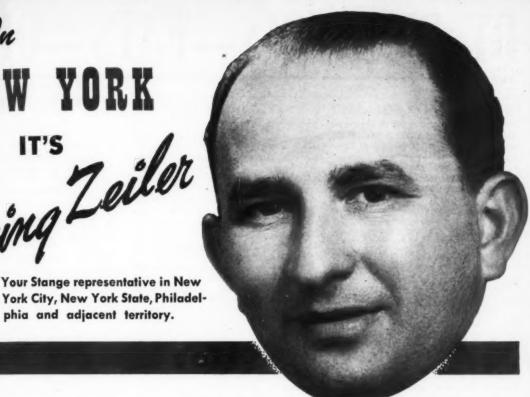
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Stange specializes in two types of raw materials for the food processing industry.

SEASONINGS—Total extractions from natural spices converted into dry, soluble seasonings and sold under the trademark C.O.S. or Cream of Spice Seasonings.

COLORS—Certified Food Colors sold under the trademark Peacock Brand.

All Stange products are of the highest quality. Being used in large volume in many of America's most famous prepared foods and beverages, Stange seasonings and colors deserve part of the credit for the flavor and appearance which resulted in wide consumer acceptance of these famous foods. Stange products will help you, too! Ask your Stange representative in your location.

WM. J. STANGE CO. 2530 W. MONROE ST. . CHICAGO 12, ILL.



Stange Products Include PEACOCK BRAND CERTIFIED FOOD COLORS CREAM OF SPICE SEASONINGS JIFFY CURING TABLETS HITRITE TABLETS . BRANDING INKS

Stange Serves the Nation from 11 Strategic Points

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SEASONIN

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.—Business in the tallow and grease mart is much as it has been for many weeks. Buyers are ready to absorb all offerings, but most product is moving against previous contracts. There was some increase in offerings during the week, but demand is unsatisfied for all grades. Hog slaughter continues at an extremely high rate. Kill for the month of March set a new high for the month.

Several tanks of choice tallow cleared this week at 8%c, some No. 1 tallow at 8%c, a fair volume of choice white grease at 8%c, several tanks of yellow at 8%c, and B-white grease at 8%c.

NEATSFOOT OIL.—The amount of neatsfoot oil offered remains rather disappointing as far as demand is concerned. Buyers continue to search for offerings and pay full teiling prices.

STEARINE.—There appeared to be a slight increase in offerings of oleo stearine this week, but the supply continued somewhat below needs. Buyers are anxious for product; it appears that any amount could be moved at prevailing prices. Prime oleo stearine was moving at 10.61c and yellow grease stearine at 8%c.

OLEO OIL.—Conditions in this market are very little changed from what they have been for months. Buyers are anxious to obtain product but offerings remain below demand. Extra oleo oil is quoted at 13.04c and prime oleo oil at 12.75c, both prices in tierces.

GREASE OIL.—The various grease oils continue to be in good call and product is moving freely, although demand appears to be a little in advance of supplies. Quotations continue unchanged with No. 1 at 14½c, prime burning, 15½c, prime edible, 15c, special No. 1, 13½c, and acidless tallow oil, 13½c.

VEGETABLE OILS

Demand continues very broad in practically all branches of the vegetable oils market. Most of the trading was done against previous contracts, while only a limited amount of new business was uncovered in the various classes. Market prices were generally firm against full ceiling levels.

SOYBEAN OIL.—There appeared to be a little more soybean oil around this week and at times the market tended to be draggy. However, there were no bids tendered below ceiling levels and offerings were well cleaned up toward the close of the week. Meanwhile, the WFA has assured farmers that they will receive soybean meal in an amount equal to their soybean production this year. The purpose was to increase soybean acreage, since spring plantings were below the goals.

PEANUT OIL. — The market was quiet most of the week on peanut oil. Demand good and full ceiling prices quoted. Rains over the Southeast have again held up early plantings of peanuts, but the situation is not considered critical.

OLIVE OIL.—The situation in olive oil remains unchanged. Quotations on packaged oil vary with firms offering it, based on the 1942 price. Members in the trade not only hope, but appear confident that importations from foreign sources will develop in the near future. Negotiations are still pending.

COTTONSEED OIL.—It was another quiet week in the cottonseed oil market. The futures trade is at a standstill, while most of the refined business is against contracts and new business is slow. Mills in the Southeast are said to be shutting down for the season. Civilian allocation of oil for the present quarter is slightly increased, the WFA reports.

BY-PRODUCTS MARKETS

Blood

Packinghouse Feeds

										CHENCE,
										Per tes
65%	digester	tankage,	bulk.							\$76.0e
60.5	digester	tankage.	buile.							79.44
2002	digester	tankage.	bulk.							49.44
00%	digester	tankage.	bulk.							40.00
40%	digester	tankage.	bulk.							E4 80
20%	meat and	l bone me	eal acr	a D	В.	bu	ılk			70.00
TBiox	odmeal .									99 439
Speci	al steam	bone-mes	11					Ď.	06	95.0
_	_								-	

†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

Steam, Steam,	ground, 3 & ground, 2 &	k 50 k 26	35.00@34.00
	17		

Fertilizer Materials

High grade tankage.	ground	Per tan
10@11% ammonia Bone tankage, ungro Hoof meal	und, per ton	8.85@ 4.00a 30.00@81.00 4.25@ 4.00

	Dry	Rendered	Tankage	
Hard pres 45 to 7	sed an	d expeller u	aground	Per tuit\$1.25*

Gelatine and Glue Stocks

	Per cwt,
Calf trimmings (limed)	
Hide trimmings (limed)	90*
Sinews and pissles (green, salted)	1.00*
	Per ton
Cattle jaws, skulls and knuckles	
Pig skin acrana and trim ner lh	74 074
Pig skin scraps and trim, per lb	.74 07%

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	T. ALL PRING
Round shins, heavy	\$70.00@80.00
light	70.00
Flat shins, heavy	
light	60.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	55.00@57.00
Hoofs, house run, assorted	
Junk bones	136.09

‡Delivered Chicago.

Animal Hair

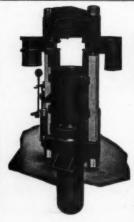
Winter coil, dried, per ton		60.0
Summer coil dried, per ton		30.9
Winter processed, lb		DOUBLES.
Winter processed, gray, lb	4	6 44

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The Profitable
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The French Oil Mill Machinery Company

Piqua

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Page 42

The National Provisioner-April 15, 1944

Domestic mant, per permits up well

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HIDES AND SKINS

Domestic packer hide markets dormant, pending release of new buying permits May 1—Slaughter holding up well—Light trade in South American market.

Chicago

TS

Unit

\$1.80

45.83* @2.80

Per ton 176.36 171.04 65.86 60.35 54.86 70.00 80.45 55.00

150 (234.00 (236.00

ton:

\$1.05*

\$1.00° .90° 1.00°

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tom | 96.00 | 70.00 | 70.00 | 65.00 | 65.00 | 57.50 | 40.00 | 36.00

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HIDES.—There was no possibility of trading in domestic hide markets this week. The buying permits for March hides were well filled before the expiration date, April 8, and new permits covering April hides are not due until about May 1.

According to reports in the trade, the available supply of packer hides was pretty well absorbed. There were a number of lots of heavy average small packer hides carried over, and also quite a few cars of country all-weights, these also running to the heavy average, as there was considerable shopping around to find light average stock during the trading period.

The federal inspected slaughter held up well during March, with a total of 1,056,554 head of cattle reported, as against 1,042,515 for Feb., and 922,566 for Mar. 1943; total for first three months of 1944 was 3,240,150 head, as compared with 2,763,978 for the same period of 1943.

Calf slaughter during March totalled

564,596 head, as against 441,196 for Feb., and 409,924 for March 1943; total for first three months was 1,473,469, as against 1,080,969 for the same three months of 1943.

Final estimate of shoe production during Feb. was 37,961,295 pairs, an increase of 2.1 per cent as compared with revised Jan. total of 37,170,379, and an increase of 0.4 per cent over the Feb. 1943 total of 37,796,573. Total for first two months this year was 75,131,674 pairs, a decrease of 0.2 per cent from the 75,300,807 made during same two months of 1943.

FOREIGN WET SALTED HIDES.—Prolonged Easter Holidays usually delay trading in the South American market, and there have also been reports of flood conditions in some sections, with considerable loss and damage in grazing territory. Late this week, England bought 3,000 Montevideo heavy standard steers, 1,000 Montevideo light standard steers and 1,450 Montevideo standard cows, all at unchanged prices.

CALFSKINS. — The local packers cleared their Mar. production of calfskins previous week at ceiling prices. Market is quotable strong at 27c for heavies and 23½c for lights under 9½ lbs., but most of the actual trading was done on New York selection.

City calfskins were cleared earlier, mostly on New York selection, with demand far in excess of available supply. On a per pound basis, market is quotable at 20½c for 8/10 lb., and 23c for 10/15 lb., with outside cities salable same basis. Country calfskins cleared at 16c for 10 lb. and down, and 18c for 10/15 lb., f.o.b. shipping points.

KIPSKINS.—Packer Mar. kipskins also cleared during the previous week. Market is strong at 20c for 15-30 lb. natives, and 17½c for brands; a few heavy kips moved untrimmed this basis, but most of trading was on New York selection.

City kipskins were in rather limited supply and moved as soon as permits were released. Market is quotable on a per pound basis at 18c for 15-30 lb. natives and 17c for brands, but a good part of these also sold on New York selection. Straight country kips sold at 16c. flat.

Packer Mar. slunks also cleared during the previous week at the ceiling prices, \$1.10 flat for regulars and 55c flat for hairless.

SHEEPSKINS.—The market has a steady to firm appearance on packer shearlings and the larger buyers are beginning to show a little more interest. Production is still comparatively light but is showing a somewhat spotty expansion. One packer sold a car of shearlings this week at steady prices of \$1.60 for No. 1's, \$1.25 for No. 2's, and 90c for No. 3's; another small truckload

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• Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill-

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-1.

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PRAGUE POWDER

A cure with a reputation.

Can be used for everything

Hams, Bacon, Sausage.

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HOMAS TRUCK of Keakuk





SUPER CASTERS

- Formed steel construction
- Two rows of ball bearings
- Hardened thrust collar
- Hyatt roller bearing
- Machined wheel face
- Grease gun fittings

The Thomas Super Swivel Caster is all that its name implies — Super in construction and performance under severe service where most casters are unsatisfactory. Use them for your hardest, toughest jobs. The Super fork is formed from one piece of 14" steel plate, offset for added strength. Ball race cups and King bolt welded in place and all moving parts are hardened to move freely and resist wear.

Write for new catalog No. 43

THOMAS TRUCK & CASTER CO

407 MISSISSIPPI RIVER, KEOKUK, IOWA

moved in the East again this week at \$1.75 for No. 1's, and \$1.50 for No. 2's, steady with prices realized earlier on this class of business. Pickled skins continue in active demand at individual ceiling prices by grades; market usually quoted \$7.75@8.00 per doz. packer sheep and lambskins. Mid-west packer wool pelts are quoted around \$4.00 per cwt. liveweight basis for current take-off, with indications that \$4.10 per cwt. was realized on one lot of April pelts.

SALES SHOW LITTLE CHANGE AS CANADA LIFTS RATIONING

Though meat rationing has been suspended in Canada, Toronto citizens' meat buying habits continue to follow a pattern adopted when every coupon was made to count. In fact, according to some butchers, it seems that some customers are not buying as much meat as when they had to give up coupons for it.

Most noticeable development during the open season on steaks and chops has been the continued purchasing of better cuts and certain unrationed portions which in pre-rationing days were slow sellers. During rationing retail customers began seeking the most for their money and asked for best cuts. When rationing ended, instead of a return to stew meats, chunks and similar pieces, the public kept right on trying to get the best.

PLAN INSURANCE MEETING

The American Management Association's spring insurance conference, to be held May 8 and 9 at the Hotel Commodore, New York, will bring together the buyer and seller of insurance protection for the presentation and discussion of their mutual underwriting problems. Utilizing AMA's techniques for pooling experiences and information by the conference method, the sessions on insurance will deal broadly with four themes:—an insurance review, what the buyer wants, employe insurance and open forums.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 8, 1944, were 5,137,000 lbs.; previous week 6,082,000 lbs.; same week last year 6,556,000 lbs.; Jan. 1 to date, 88,033,000 lbs.; corresponding period a year earlier, 88,127,000.

Shipment of hides from Chicago for week ended April 8, 1944, were 3,842,-000 lbs.; previous week, 3,436,000 lbs.; same week last year, 4,922,000 lbs.; Jan. 1 to date 59,241,000 lbs.; corresponding period in 1943, 66,233,000 lbs.

Keep product moving by re-using shipping containers whenever possible.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES

	ended 14, '44	Prev. week	Cor. week,
Hvy. nat. strs.	@15%	@15%	@15%
Hvy. Tex. strs. Hvy. butt	@14%	@14%	6145
brnd'd strs	@14%	@14%	@144
Hvy. Col. strs. Ex-light Tex.	@14	@14	614
strs	@15	@15	Arr
Brnd'd cows	@141/4	@14%	@15 @141
Hvy. nat. cows.	@1514	@15%	0154
Nat. bulls	@151/2	@151/4	@15%
Brnd'd bulls	@11	611	012 011
Calfskins231/	6@27 @20	281/4 @ 27	23 1/4 @ 27
Kips, nat Kips, brnd'd	@17%	@20	@20
Slunks, reg	@1.10	@1.10	2174
Slunks, hrls	@55	@55	955

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts	@15	015	@15
Branded all-wts.	6114	@14	6914
Nat. bulls	@111%	@1114	@111/
Brnd'd bulls	@10%	@10%	2101
Calfskins20	14@23	2014@23	2014 692
Kips	@18	@ 18	4019
Slunks, reg	@1.10	@1.10	403.10
Slunks, hrls	@55	@55	455
4 55			-

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hide quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@15	@15	@144
Hvy. cows	@15	@15	@14%
Buffs	@15	@15	@15
Extremes	@15	@15	6/25
Bulls	@11%	@11%	10 @104
Calfskins16	@18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides6.56			
All country hides	and ski	ns quoted o	n flat bask.

SHEEPSKINS

Pkr. shearlgs	@1.60	@1.00	@2.15
Dev polto 96	60 2614	9514 6196 97	69.28



Keep Your Grinders Clean This Easy Way

Grinders, silent cutters, stuffers and other sausage department equipment can be kept sanitary EASIER by daily use of Oakite materials designed for this work.

Manual effort is minimized because fast, effective Oakite detergent action does the cleaning . . . thoroughly removes ALL meat, fat and ingredient residues. After cleaning, flush equipment with Oakite Bactericide to kill any bacteria present. Clean equipment safeguards a good product.

FREE DIGEST

Write for FREE Digest describing time-saving methods for handling daily clean-up work. ASK US ABOUT CLEANING
Hog Dehairing Machines
Cutting Tables
Conveyors
Smoke House Drip Pans
Cutters, Grinders
Mixers, Kettles
Trolleys, All Types
Gambrel Sticks

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"RED CARNATION" PAPRIKA

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MARLEY NOZZLES

RRINE SPRAYING

Better Spray · Lower Pressure

Far outsell all others. Merit alone built their great popularity. Write NOW.



The MARLEY CO., Kansas City, Kansas

STOP EXCESSIVE SHRINKAGE

GEBHARDT COLD AIR CIRCULATORS

Gebhardts is a simple automatic Cooling unit that is guaranteed to chill and hold meat for a longer period of time with the least possible shrink and discoloration without the use of messy brine and troublesome controls.



PERFORMANCE GUARANTEED for:

HOG CHILL COOLER BEEF CHILL COOLER BEEF HOLDING ROOM BEEF AGING COOLER SALES COOLER SMOKED MEAT COOLER SAUSAGE CHILL COOLER SAUSAGE HOLDING COOLER SAUSAGE PACKING COOLER FRESH PORK COOLER **CURING COOLERS** BOILED HAM COOLER VEAL COOLER BONING ROOM LAMB COOLER SAUSAGE GRINDING ROOM POULTRY COOLER GENERAL MEAT STORAGE BRANCH HOUSE COOLERS

Gebhardts installed between the rails in this beef holding cooler maintains thirty-two degrees, eighty-eight per cent relative humidity and uniform circulation.

ADVANCED ENGINEERING CORPORATION

2646 WEST FOND DU LAC AVENUE-MILWAUKEE 6, WISCONSIN

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NEW YORK LIVESTOCK

Livestock prices at Jersey City, April 11, 1944, as reported by the Office of Distribution:

CATTLE:

Steers, good to choice, 1,084 lbs \$ 17.06
CALVES:
Vealers, good and choice
HOG8:
Hogs, good and choice, 160@200 lbs.\$ 14.0 Hogs, good and choice, 200@330 lbs. 14.3 Sows
LAMBS:
Yearlings, good to choice

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 8, 1944:

Cattle	Calves	Hoga*	Sheep
Salable receipts1,207	877	1,514	818
Total with directs6,349	8,452	26,748	45,017
Previous week:			
Salable receipts1,142 Total with directs5,972	8,731	$\frac{1,524}{27,067}$	643 40,800
*Including hoge at 31st st	troot		

CANADIAN HOG PREMIUMS

MONTREAL—The Department of Agriculture announced that beginning April 10 the Dominion government hog premiums of \$3 on each Grade A carcass and \$2 on each B-1 grade carcass will be paid by government warrant attached to the grading certificates.

Since last January 24, when these premiums were inaugurated to encourage the channeling of good bacon hogs through inspected abattoirs so they would be available for export to Britain, the premiums have been paid by the packers along with the regular settlement for the hogs. The department announcement said this arrangement was temporary pending the working out of a plan whereby the premiums could be paid direct to producers.

Get in the scrap! Scour your plant for unused equipment and materials.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Trading in provisions was of good volume as the week closed. Offerings of heavy green skinned hams were fairly liberal. Some trading was also reported on picnics, shoulders and fresh Boston butts. Hog prices were lower at Chicago. Top loads sold at \$13.75.

Cottonseed Oil

Quotations on New York bleachable cottonseed oil, Friday's close, were: March 13.25b-13.75ax; May 14.00; July 14.00.

CALIF. INSPECTED SLAUGHTER

State-inspected kill of livestock for March, 1944:

																														N	0	١.
Cattle																	٠						۰		٠					16.	0	7
Calver	ı			٠	۰				0	۰	0	۰	0		0		0	0	۰		0	۰		0		۰				18,	1	1
Hogs																																
Sheep		0	۰	9				a				9		•			0	0	0	0	۰		0		0	0	0	0		35,	, 4	9

Meat food products produced during the month were:

Tot	al .	 												*	*	*	5,	,08	96,	24	5
Pork Lard																					
Sausa																					
																		1	bs.		

OLEOMARGARINE

White do	mesti	veget	a	bl	e			 										.19
White an																		
Water ch																		
Milk chu	rned	pastry.					0	 	0	0				0				181/2
Vegetable	type								0 1			0	0		a	30	P	oted

VEGETABLE OILS

AEGELABLE OILS
White, deodorized, summer oil, in tank cars, del'd Chicago
Raw soap stocks:
Cents per lb. dlvd. in tank cars.
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast
East 3%
Corn foots, basis 50% T.F.A.
Midwest 3%
East 31/4
Soybean foots, basis 50% T.F.A.
Midwest and West Coast 8%
East
Soybean oil, in tanks, f.o.b. mills, Midwest11%
Corn oil, in tanks, f.o.b, mills
Manufacturer to jobber prices, f.o.b.
manufacturer to jobber prices, f.o.b.

FDA Purchases and Announcements

PURCHASES. — Purchases by the CCC for the week ended April 1 included 554,000 lbs. frozen beef; 381,725 lbs. frozen veal; 222,500 lbs. frozen lamb; 8,741,909 lbs. cured pork products; 2,224,575 lbs. canned pork products; 6,030,600 lbs. lard and 60,080 bundles, 100-yards each, hog casings.

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QUICK SHIPMENT.—M. A. MacQueen of the Chicago Meat Purchase Section, CCC, announced this week that the agency believes it can arrange to secure shipping instructions for liberal quantities of frozen meats shipment prior to April 20. Packers having such products available on CCC contracts for which they have not received shipping instructions or definite promises for same, were asked to wire type of commodity, contract numbers and quantities.

PORK AND BEANS.—WFA is offering for sale on an open bid and acceptance basis approximately 275,000 cases of canned pork and beans, part of a supply which has been held for war requirements. This food, about 14,000,000 lbs., will go directly into consumer channels, helping to supply the heavy demand for pork and beans, as well as making storage space available for other commodities. The 275,000 cases are the balance of the cannel beans offered for sale to packers several weeks ago.

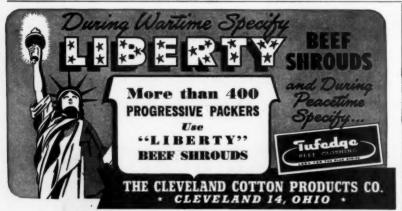
CANADIAN LABOR SHORTAGE

The Winnipeg Free Press said recently that meat packers in western Canada predict overseas shipments will have to be curtailed as a result of workers returning to farms after winter work in meat packing plants.

Canada's selective service regulations call for farmers engaged in industry during winter months to return to their farms by either March 31 or April 15, depending on farm locations. A. Irvin, plant superintendent for P. Burns and Co., said that the employment situation was never quite as black as at present.

LIVESTOCK IN SWEDEN

The year 1942-43 was a favorable one for livestock in Sweden, the latest livestock returns showing that flocks and herds were reconstituted to a large extent from the low level to which they had been reduced during 1941-42, when grain crops were poor. Owing to the rather poor output of fodder crops in 1943, livestock numbers in June, 1944, are not expected to show an increase corresponding to that of 1943.



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H. SCHOENFELD & SONS INC.

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NEW YORK 13, N. Y.



Liberty **Bell Brand**

Hams-Bacon-Sausages-Lard-Scrapple I. G. VOGT & SONS, INC. - PHILADELPHIA, PA.

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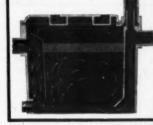
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ratory tests every size and model

Murray Grease Trap was accurate-

ly rated at an operating efficiency

of better than 90% at the GPM

flow capacity and grease retaining capacity shown in the Murray Grease Trap catalog (copy upon request). The patented vent de-

sign prevents syphonage of grease

from the trap into the sewer-patented baffles eliminate turbu-

lency within the trap. Certified to

meet government specification.

Obtainable in ceramic material only until such time as cast iron

can again be used.

EFFICIENCY FOR



LARGE TRAPS

If you require large grease traps, send us your specifications for

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WISCONSIN

This Booklet

"Increased Efficiency-Reduced Cost"

Say1: Canada Packers Limited of St. Boniface, Manitobo

"We forwarded one booklet to each of our branches and we have since had a reply from the manager at each branch stating that, in company with his engineer, they are going through the different lessons and already have learned sufficient to improve the efficiency of their refrigeration equipment, and at the same time to reduce the operating expense . . . "

THE NATIONAL PROVISIONER, INC.

407 So. Dearborn Street Chicago 5, Illinois

Since the above statement was made, "Meat Plant Refrigeration and Air Conditioning" has been expanded to three volumes and covers 97 lessons of the National Provisioner's School of Refrigeration. These lessons have been revised by the author, an expert in packinghouse refrigerating problems, and are designed to enable those interested in meat plant operation, as well as refrigeration, to acquire a practical working knowledge of this basic subject as well as fundamental information essential to the worker who has embitions beyond his present job.

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The National Provisioner-April 15, 1944

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LIVESTOCK MARKETS Weekly Review

March Kill of Hogs, Cattle, Calves, Sets Records for Period

PEDERAL inspected slaughter of livestock during March continued at an extremely high level, it was revealed with the release of figures this week. New March records were made on cattle, hogs and calves, while the kill of lambs was second largest for the month.

The new high hog slaughter for March, at 7,165,319 head, marked the twelfth consecutive month that a new

MARCH	SLAUGHTE	R
Cat	tle Hog	s Sheep
1944	554 7,165,	319 1,537,798
1943 922,	566 4,661,	
1942 929,	008 4,134,	
1941 766,	298 3,904,	400 1,408,371
1940 721,	163 3,981,	165 1,265,590
Cat	tle Hog	s Sheep
Cat	tle Hos	s Sheep
January1,141	,081 7,839,	
February1,042	515 7,379,	
March1,056	554 7,165,	319 1,537,798
Totals3,240	150 22,384	642 4,971,548
19432,703	,978 14,427	
19422,877	,180 13,857	
19412,375	,061 12,146	
19402,263	,629 13,614	170 4,176,324

monthly record was set. Slaughter for April, 1943, erased the previous high and each successive month since that time has seen new peaks, with pork production in the 12-month period far exceeding that of any previous similar period.

Although processing of hogs for March set a new high for the month, the total was down slightly from the February total of 7,379,971 head. During March a year earlier, only 4,661,-162 head were killed, while the previous record for the month, at 5,139,754 head, was made in 1928. In the first three months of this year, inspected

packers have killed 22,384,642 head.

For the first time on record, March slaughter of cattle reached the million mark, and was more than 100,000 head larger than the previous high established in 1942. The kill of 1,056,554 head compared with 922,566 head a year ago and 1,042,515 head in February of this year. Calf kill at 564,596 head was also a new record for March. Slaughter a month earlier was only 441,196 head, while a year ago it was 409,924 head.

1943 DRIVEN-IN RECEIPTS

The proportion of drive-ins to total receipts of livestock marketed in the U.S. was lower in 1943 than in 1942 for all classes except calves, and sheep and lambs, but the number of head driven-in in 1943 was nearly 3,000,000 greater than in the previous year, the Department of Agriculture reported.

The 1943 drive-ins of hogs and sheep and lambs were the largest of the 11 years of record, exceeding 1942, the previous high year, by approximately 3,500,000 and 900,000 head, respectively, while the drive-ins of cattle were 871,000 less than in the banner year of 1942. The 1943 drive-ins of 173,100 horses and mules were second only to the 182,900 of 1936, while the 3,691,400 calves driven-in in 1943 was the smallest number so received since 1935.

ARGENTINE HOG KILL

Argentine hog slaughtering for 1944 may reach 3,500,000 head, compared with 3,000,000 head during 1943, the Department of Agriculture reports. Shipments of boned pork are expected to reach approximately 220,000,000 lbs. in 1944 against exports of 170,000,000 lbs. in 1943.

There may be a reduction in how marketing in the first half of 1944, especially in the province of Buenos Aires outside the corn zone, but it is expected that there will be an upward swing in the last half of the year, since the new corn crop is reported as excellent.

PACH

Armour and pany, 2,847 h ern Packing Co., 10,332 33,914 hogs. Total: 25,6 24,812 sheep.

Armour and Cudahy Pkg. Swift & Con Wilson & Co. Campbell Sou Others

Total

rmour and udahy Pkg. wift & Con Vilson & Co thers

Total: 21 nd 31,571

Hunter Pkg.
Heil Pkg. C
Laclede Pkg
Krey Pkg.
Sieloff Pkg.

Cudahy Pka Armour and Swift & Co Others ...

Total ..

wift & C

Total ...

Total .

Cudahy Pl Dunn-Oate Fred W. Sunflower

Total

Hog marketings in Argentina in the last quarter of 1943 showed a falling off compared with the high level of the preceding quarter, but were large compared with the same quarter of earlier years. Average weights were lighter due to the shortage and high prices of corn, which made it unprofitable to feed to heavier weights.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., April 13.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, prices were steady to 10c lower.

Hogs, goo	d t	0	1	el	h	ol	e	:0																		
160-180	lb.																			.1	1	1.	00	06	01:	3.6
180-200	lb.										×										1	2.	5	N	ĺī	3.4
200-330	lb.		*				×				*		*						×		1	3.	2	06	įi	3.
330-360	lb.			*			*		•	*		*		*			*	*	*		1	2.	9	56	1	3,
Sows:																										
270-400	lb.																				1	2	2	56	91	2
400-450	lb.														*						1	2	1	56	ŵî	2.

Receipts of hogs at Corn Belt markets for the week ended April 13:

	18,500	30,000
Saturday, Apr. 8	900	94 160
		32,100
	19,000	42,000
Fuesday, Apr. 11 4	11,700	41,300
Wednesday, Apr. 12 2	27,500	51,000
	14,300	44,300

PACIFIC COAST LIVESTOCK

KEEP ON BUYING K-M

Keep 'em fed . . . keep 'em fighting!



FORT WAYNE, IND.
DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND.
DETROIT, MICH.
LOUISVILLE, KY.
SIOUX CITY, IOWA
NASHVILLE, TENN.
MONTGOMERY, ALA.
OMAHA, NEB.

KENNETT-MURRAY

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana



PACKERS' PURCHASES

Perchases of livestock by packers at principal cestors for the week ending Saturday, April 8, 1984, as reported to The National Provisioner:

eeu

in hag 44, 0 Aires pected awing ice the cellent in the falling vel of ter of Were d high profit-

ING ulture, At the acking prices

t mar-

OCK

pril 7: Sheep 376 2,900 700

CO

nt.

CHICAGO

Armeur and Company, 8,659 hoge; Swift & Company, 2,847 hoge; Wilson & Co., 5,875 hoge; Western Packing Co., Inc. 4,609 hoge; Agar Packing Co., 10,822 hoge; Shippers, 4,055 hoge; Others, 3,844 hoge.

Total: 25,662 cattle; 4,349 calves; 70,851 hogs;

24,812 sheep.	KANSAS Cattle	CITY	Hogs	Sheer
Armour and Come Cudaby Pkg. Co. Swift & Compan Wilson & Co. Campbell Soup Co. Others	y 2,228 1,872		11,545 5,301 9,026 5,247 2,296	5,386 4,376 3,871 3,346 3,286
Total	0MAE		33,415	20,260

UMARA			
	tle and	Hogs	Sheep
Armour and CompanyColahy Pkg. Cowift & Company	4,266 4,866 2,717	20,985 14,965 12,920 10,297 19,900	12,686 6,634 9,589 2,662
Cattle and calven: Krog Nebraska Beef Co. 766; Eng. Omaha Pkg. Co. 101; Geo. H & Sona 251; John Roth 196;	er Pk le Pkg. offman	Co. 22;	Great

Total: 21,520 cattle and	calves;	79,067	hogs,
and 31,571 sheep. E. ST. LO	DUIS		
Cattle	Calves	Hogs	Sheep
Armsur and Company 1.871 Suff & Company 2.034 Hunter Pkg. Co. 1.349 Hell Pkg. Co Lackele Pkg. Co Krey Pkg. Co Sieleff Pkg. Co Others 2.461 Shippers 5.728	1,341 2,134 454 1,926	14,457 16,818 9,519 3,004 2,946 5,146 762 1,054 15,384	732 1,907 75 631 230
Total	5,855	69,090	3,575
SIOUX C		00,000	0,010
Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co 3,674 Armour and Company 4,312 Swift & Company 3,088 Others 278	80 8 57 1	18,775 20,278 12,084 25	4,845 5,703 2,980

	Others		10,857	1,005
ı	Total	146	62,014	14,533
l	ST. JOS	EPH		
	Cattle	Calves	Hogs	Sheep
	Swift & Company 2,901 Armour and Company 2,668 Others 2,511	508 564 58	11,970 $10,112$ $1,743$	12,023 5,676 3,669
	Total 8,080 Not including 5,935 hogs	bought	23,825 direct.	21,368

OKLAHOM	CITY		
Cattle	Calves	Hogs	Sheep
Armour and Company 1,198 Wilson & Co 1,045 Others 189	818 834	6,336 6,299 605	1,046
Total 2,427 Not including 155 cattle direct.			2,263 bough
WICHI	TA		

Cattle	Calves	Hogs	Sheep
2,058	778	11,204	4,327
67			* * 4
4,605	***	924	28
6 876	779	19 109	4.355
		10,102	4,000
	-		
Cattle	Calves	Hogs	Sheep
1,669	221	6.297	12,287
1,334	45	7,464	5.320
829	59	4,021	8,548
3,034	137	2,703	183
6,866	462	20,485	21,338
RT W	ORTH		
Cattle	Calves	Hogs	Sheep
1,038	906	5.795	5,757
1,188	816	6,978	6,427
627	11	994	***
	67 109 37 4,605 6,876 DENVI Cattle 1,669 1,334 829 3,034 6,866 ORT W	2,058 778 677 109 137 137 109 107 6,876 773 ENVER 221 1,334 45 829 3,034 137 6,866 402 1,689 221 1,334 45 829 50 840 1,689 1,038 906 1,038 906 1,138 906 1,138 906	2,058 778 11,204 67

	0,001	201	4,100	100
Total	6,866	462	20,485	21,338
FO	RT W	ORTH		
		Calves	Hogs	Sheep
Armour and Company Swift & Company Others	1,188	906 816 11	5,795 6,978 994	5,757 6,427
Tetal	2,853	1,733	13,767	12,184
CI	NCINE	ITA		
.00	Cattle	Calves	Hogs	Sheep
8. W. Gall's Some. E. Kaha's Sons Co. Lahrey Packing Co. II. H. Meyer Pkg. Co. J. Bchlachter J. W. Schroth P. Co. J. F. Stegner Co. Others Shippers	275 26 21 280 10 282	16 348 123 126 685 657	8,291 395 4,569 4,286 972 3,387	230 83 10
Total	2,504	1,955	21,900	398

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, April 13, 1944, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

	Hogs (soft & eily not queted):	CHICAGO	NAT. STK. YDS	AHAMO .	HANS. CITY	ST. PAUL
	BARROWS AND GILTS:					
	Good and Choice:					
	140-160 lbs. 160-180 lbs. 180-200 lbs. 200-220 lbs. 220-240 lbs. 240-270 lbs. 270-300 lbs. 300-330 lbs.	.\$10.00@12.2 . 11.50@13.0 . 12.50@13.6 . 13.35@14.0 . 13.80@14.0 . 13.80@14.0 . 13.75@14.0 . 13.75@13.5 . 13.60@13.8	0 11.40@12.50 0 12.40@13.25 0 13.10@13.70 10 13.70 only 0 13.70 only 13.70 only 13.70 only 13.70 only	\$11.75@12.75 12.50@13.15 13.00@13.50 13.45@13.50 13.45@13.55 13.45@13.55 13.45@13.50 13.25@13.54	\$11.00@12.25 11.90@13.25 12.90@13.50 13.50@13.55 13.50@13.55 13.50@13.55 13.50@13.65 13.50 only 13.50 only 13.25@13.50	\$10.50@11.75 11.75@13.00 13.00@13.50 13.50 only 13.50 only 13.50 only 13.50 only 13.50 only 13.50 only 13.50 only
	Medium: 160-220 lbs	. 11.00@13.2		11.75@13.25	11.00@13.25	11.50@13.00
	sows:					
	Good and Choice: 270-300 lbs. 300-330 lbs. 330-380 lbs. 360-400 lbs.	13.50@13.6 13.50@13.6 13.40@13.6 13.40@13.6	12,85@12.90 12,85@12.90 12,85@12.90 12,85@12.90 12,85@12.90	12.75@12.90 12.75@12.90 12.75@12.90 12.75@12.85	12.75@12.90 12.75@12.90 12.65@12.85 12.65@12.85	12.55 only 12.55 only 12.55 only 12.55 only
	Good: 400-450 lbs 450-550 lbs	13.35@13. 13.25@13.	40 12.75@12.90 85 12.75@12.90	12.75 only 12.75 only	12.50@12.75 12.50@12.75	12.55 only 12.55 only
	Medium: 250-550 lbs			12.25@12.75	12.40@12.75	12.00@12.25
	Slaughter Cattle, Vealers and	Calves:				
	STEERS, Choice:					
		15.75@16. 16.00@17. 16.25@17. 16.25@17.	00 15.25@16.25 00 15.50@16.50	15.25@16.35 15.50@16.65 15.75@16.65 15.75@16.65	15,25@16,25 15,50@16,50 15,75@16,50 15,75@16,50	$\begin{array}{c} 15,25 @ 16.25 \\ 15.50 @ 16.50 \\ 15.50 @ 16.50 \\ 15.50 @ 16.50 \end{array}$
	STEERS, Good:			** *** *** ***	10 77 017 70	14 00 @ 15 50
	700- 900 lbs	14.50@16. 14.75@16.	25 14.00@15.25 25 14.25@15.50	18,75@15.50 14.25@15.75 14.50@15.75 14.50@15.75	13,75@15,50 14,00@15,75 14,00@15,75 14,00@15,75	14.00@15.50 14.00@15.50 14.00@15.50 14.00@15.50
	STEERS, Medium:					
	700-1100 lbs 1100-1300 lbs	12,25@14. 12,25@14.	75 12.25@14.25 75 12.50@14.25	11.75@14.50 12.50@14.50	11.50@14.00 11.75@14.00	11.50@14.00 11.50@14.00
	STEERS, Common: 700-1100 lbs	10.50@12.	00 10.50@12.50	10.50@12.25	10.00@11.75	10.25@11.50
	HEIFERS, Choice: 600- 800 lbs 800-1000 lbs	15.25@16. 15.50@16.	25 14.75@15.75 50 15.00@16.00	15.00@15.65 15.00@15.75	15.00@15.75 15.00@16.00	15.00@16.00 15.00@16.00
	HEIFERS. Good:					
	000 2000 2001 111111	14.25@15. 14.50@15.	25 13.75@15.00 50 14.00@15.00	13.50@15.00 13.50@15.00	13.00@15.00 13.00@15.00	13.25@15.00 13.25@15.00
	HEIFERS, Medium: 500-900 lbs	11.00@14.	.25 11.50@14.00	11.00@13.50	11.25@13.00	10.75@13.25
	HEIFERS, Common: 500-900 lbs	9.50@11	.00 9.75@11.50	9.25@11.00	8,75@11.25	9.50@10.75
	Good	12.75@13 11.25@12 7.25@11	.75 11,50@12,75 .75 9.75@11,50 .50 8.00@ 9.75 .50 6.50@ 8.00	11.75@13.00 10.25@11.70 8.00@10.23	11.50@12.50 10.00@11.50 7.50@10.00	9.00@10.75 7.25@ 9.00
			.50 6.50% 6.00	6.75@ 8.00	6.00@ 7.50	0.000 1.20
	BULLS (Yigs. Excl.), All Beef, good Sausage, good Sausage, Medium Sausage, cutter & con	12.25@13 11.25@12 10.00@11	.50 12.00@13.25 .25 11.00@12.00 .25 10.00@11.00 .00 8.50@10.00	11.25@12.00 10.25@11.2	12.00@13.00 11.00@12.00 9.50@11.00 8.00@ 9.50	11.00@12.00 10.50@11.50 9.50@10.50 7.50@ 9.50
	VEALERS, All Weights:				,	
	Good and choice Common and medium Cull	9.(000014	.00 - 11.000013.73	12.50@14.56 8.50@12.56 7.00@ 8.56	9.00@14.00 9.00@13.00 6.50@ 9.00	8.00@13.00
	CALVES, 500 lbs. down:					
	Good and choice Common and medium Cuil	11.50@14 9.50@11 8.50@ 9	.00 11.00@13.00 .50 8.50@11.00 .50 7.00@ 8.50	*********	8.00@12.00	
	Slaughter Lambs and Sheep;1					
1	LAMBS:	10 70 010	** ** ***	10.000010.00	12 00 01 2 0	45 85 615 65
	Good and choice* Medium and good* Common	16.50@16 14.75@16 12.50@14	.75 15.50@16.25 .25 13.75@15.25 .25 10.50@13.50	16,00@16.56 14.50@15.76 12.00@14.2	0 15.90@16.85 5 14.50@15.75 5 11.50@14.25	5 15.75@16.25 18.50@15.50 11.50@18.25
	Good and choice* Common and medium	8.75@ 9		8.50@ 9.0 6.75@ 8.2	0 8.25@ 9.00 5 6.50@ 8.00	7.75@ 8.75 6.50@ 7.50
	FEEDING LAMBS (Rang	re):		12.50@14.0	0	. 13.00@13.75

ST. PA	UL			TOTAL PACKERS' PURCHASES	
Cattle Armour and Company 2,034 Cudahy Pkg. Co 686	3,064 1,387	Hogs 23,499	Sheep 3,198 2,346	Week ended Prev. April 8 week	Cor. week, 1943
Swift & Company 3,513 Others 7,224	5,265 1,335	33,756	3,595	Carried Villarian Control of the Con	123,254 257,683
Total	11,051	57,255	9,139	Sheep	176,480

Not including 1,519 cattle and 6,585 hogs bought

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended April S. 1944.

at 15 centers for the weel	k ended .	April 8,	1944.
CAT	TLE		
	Week ended Apr. 8	Prev. week	Cor. week, 1943
Chicago†	25,682 14,227	23,967 13,328	20,058 18,256

	Apr. 8	Prev. week	Week, 1943
Chicagot	25,682	23,967	20,058
Kansas City	14,227	13.328	13,256
Omaha*	20,236	20,210	19,213
East St. Louis	7.715	7,729	8,224
St. Joseph	7.754	7.513	6,107
Sioux City	11,808	11.123	10,660
Wichita*	3,954	3,477	4,704
Philadelphia	2,139	2,395	1.631
Indianapolis	2,316	2,251	1,228
New York & Jersey City.	10,860	10,750	7.475
Oklahoma City*	4.234	4.085	3,845
Cincinnati	4.442	5,550	2,554
Denver	7,275	6,881	4,563
St. Paul	11.691	14.290	10.742
Milwaukee	3,353	3,336	2,522
Total	137,686	136,885	116,782
*Cattle and calves.			

HOGS		
Chicago144,602	146,526	82,404
Kansas City 84,036	81.041	33,271
1)maha 70 043	74,052	37,782
East St. Louis1 53,706	62,065	¹ 58,114
St. Joseph 29.044	55, 439	12,138
Sioux City 54,365	51,170	18,540
Wichita 12,178	14,463	10,743
Philadelphia 13,408	16,483	13,899
Indianapolis 26,860	24,442	17.954
New York & Jersey City, 49,075	57,569	44,338
Oklahoma City 22,869	21,566	13,287
Cincinnati 19,232	20,920	14,651
Denver 22,408	19.186	12,117
St. Paul 57,255	74,633	31,039
Milwaukee 10,928	13,471	8,908
Medal con	-	100 105

		040 1	O'ALT	0,000
Total	679,	009 78	3,026	409,185
¹ Includes	National Stock 3	ards.	E. St.	Louis.
Ill., and St.	Louis, Mo.			

SHE	EP		
Chicagot	24,812	25,722	28,339
Kansas City	25,128	22,715	22,443
Omaha	37,458	35,020	*32,575
East St. Louis	3.345	4.614	7,162
St. Joseph	17,699	24,708	19,655
Sloux City	15,324	15,467	11.246
Wichita	4,327	3,372	6,410
Philadelphia	2,494	2.131	2,956
Indianapolis	1060	552	351
New York & Jersey City.	52,224	51,523	36,925
Oklahoma City	2,262	1.291	2,592
Cincinnati	408	246	594
Denver	13,208	11.413	11,537
St. Paul	9,139	12,311	6,201
Milwaukee	677	692	1,081
Total	209,565	211.777	190,067

RECEIPTS AT CHIEF CENTERS

†Not including directs.

Receipts at leading markets for the week ended Apr. 8:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Apr. 8.	217,000	667,000	248,000
Previous week	234,000	831,000	272,000
Year ago		395,000	278,000
1942	218,000	399,000	287,000
1941	173,000	382,000	260,000
At 11 markets:			Hogs
Week ended Apr. 8.			.545,000
Previous week			.678,000
Year ago	**********		.321,000
1942	**********	*******	.321,000
1941		*******	.306,000
At 7 markets:	Cattle	Hogs	Sheep
Week ended Apr. 8	165,000	481,000	170,000
Previous week		603,000	183,000
Year ago		268,000	197,000
1942	158,000	263,000	209,000
1041		047 000	307 000

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla., week ended April 7.

					Calves	Hogs
Week	ended	April	7	.1,237	398 373	16,233
					8	8,405

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the War Food Administration, Office of Distribution.)

WESTERN DRESSED MEATS

	WESTERN DEEDSED MEAT	0		
		NEW YORK	PHILA.	20830
STEERS, carcass	Week ending April 8, 1944	4,237	1,462	
	Week previous	3,799	1,852	-
	Same week year ago	5,875	2,049	1.5e
COWS, carcass	Week ending April 8, 1944	1,263	1.423	-
	Week previous	2,167	1,320	30
	Same week year ago	1,555	990	1,11
BULLS, carcass	Week ending April 8, 1944	570	10	1,60
	Week previous	428	14	
	Same week year ago	95	21	25
VEAL, carcass	Week ending April 8, 1944	11.028	833	. 1
	Week previous	9,946	1,164	2
	Same week year ago	7,154	1,164 R81	1
LAMB, carcass	Week ending April 8, 1944	22,095		- 4
,	Week previous	29,252	8,121	14,3
	Same week year ago	34,825	8,273	16,2
MUTTON COTOCO			14,457	17,8
MUTTON, carcass	Week ending April 8, 1944	1,189	88	
	Week previous	1,010	21	8
	Same week year ago	1,435	190	
PORK CUTS, lbs.	Week ending April 8, 1944		549,495	217,8
	Week previous		1,184,662	177,0
	Same week year ago		350,633	237,7
BEEF CUTS, lbs.	Week ending April 8, 1944			
	Week previous	187,359	****	**
	Same week year ago	42,052	****	***
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending April 8, 1944	10,868	fr was	
acet	Week previous	10,868	2,139	**
	Same week year ago	7.461	2,395 1,631	**
TATURE Land				**
CALVES, head	Week ending April 8, 1944	8,306	2,144	**
	Week previous	8,105	2,547	**
	Same week year ago	8,728	3,092	**
HOGS, head	Week ending April 8, 1944	56,234	13,408	
	Week previous	57,508	16,483	
	Same week year ago	44,087	13,899	**
SHEEP, head	Week ending April 8, 1944	52,224	2,494	
	Week previous	51,523	2,131	
	Same week year ago	36,925	2,956	
Country dressed p 8,536 veal, 1 hog an	product at New York totaled 5,995 veal, 12 led 674 lambs in addition to that shown above.	hogs and 4,7	53 lambs. P	revious we

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

†RECEIPTS

Cattle	Calves	Hogs	Sheep
Fri., April 7 1,160	516	18,854	3,196
Sat., April 8 297	15	10,206	1,791
Mon., April 1012,859	656	27.513	4.466
Tues., April 11 9,561	1,503	29,480	7,461
Wed., April 1211,023	546	19,153	5,204
Thurs., April 13 5,500	1,000	29,000	8,000
*Week so far 38,943	8,705	105,146	25,131
Week ago41,002	4,626	95,963	27,313
Year ago29,535	3,699	70,021	29,910
Two years ago 34,314	4,379	58,006	49,863

*Including 207 cattle, 282 calves, 43,389 hogs and 3,708 sheep direct to packers.

SHIPMENTS

Cat	tle Calves	Hogs	Sheep
Fri., April 7 1,6	82 35	1.078	1.896
	38	143	108
Mon., April 10 3,1	34 8	1.373	245
Tues., April 11 3.0	46 100	500	500
Wed., April 12 4,7	33 92	427	1,547
Thurs., April 13 2,0	200	500	1,000
Week so far 12,8	13 533	2.281	5,195
Prev. week13,8		2.834	2.862
Year ago		4.622	6,221
Two years ago 8,8	58 187	2,576	15,679

APRIL AND YEAR MOVEMENT

								_	_	-April	-	-Ye	15
								11	144		1943	1944	1943
Cattle									81	,759	60,190	679,596	577,393
Calves					*		*	*		,896	8,257	65,562	58,122
Hogs				*	*			. 5		.103		2,199,582	
Sheep									5	9,634	76,549	524,312	588,326
Apri	1	P	e	c	e	ij	pi	ts	iı	clude	directs		

CHICAGO HOG PURCHASES

Total 81,189

and shippers, week			
	1	Week ended Apr. 13	Prev. week
Packers' purchases Shippers' purchases			65,129 3,892

79,021

WEEKLY INSPECTED KILL

Inspected slaughter of all classes of livestock at 31 centers showed an upward swing during the week ended April 8, as compared with a week earlier. As has been true all this year, kill was again far greater than for the similar period of 1943, with he slaughter showing the biggest gain.

Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC			
New York, Newark,			
Jersey City., 10,860	8,306	49.075	\$2,234
Baltimore.	1000		
Philadelphia . 3,508	1.799	33,842	880
NORTH CENTRAL	2,100	,	
Cincinnati, Cleveland.			
Indianapolis 10,682	4.117	63, 880	3,376
Chicago,	-,		
Elburn 28,158	9,055	144,602	25,102
St. Paul-Wisconsin			-
Group ¹ 21,230	40,103	162,691	12,187
St. Louis Area 9,841	7,984	106,584	6,387
Sioux City 11,808	348	54,365	15,824
Omaha 20,236	1,905	79,043	37,458
Kansas City 14,227	5,072	84,036	25,125
Iowa & So.			
Minn.8 16,800	6,715	222,581	31,60
SOUTHEAST . 2,390	1,636	30,607	***
SOUTH CENTRAL			
WEST ⁵ 14,971	6,380	96,291	36,74
ROCKY			** ***
MOUNTAINS 6,874	399	25,630	18,170
PACIFIC ⁷ 14,398	3,487	39,607	41,70
Total185,983	97,306	1,192,834	311,31
Total prev. wk.175,259	80,716	1,180,875	291,41
Total year ago.161,874	66,495	755,352	1296,58

Total year ago.161,874 66,495 755,352 288.88

'Includes St. Paul, S. St. Paul and Newper.
Minn., Madison and Milwaukee, Wis. 'Includes S.
Louis Ntl. Stock Yards, E. St. Louis, Ill., and S.
Louis Ntl. Stock Yards, E. St. Louis, Ill., and S.
Louis, Mo. 'Includes Cedar Rapids, Des Meisst.
Fort Dodge, Mason City, Marshalltowa, Ottusu,
Storm Lake, Waterloo, Iowa, and Albert Lea, American, Minn. 'Includes Birmingham, Dothan, Meiorgomery, Ala., 'Tallahassee, Fla., and Albany, Air,
Indian, Columbus, Moultrie, Thomasville, Ga. 'includes S. St. Joseph, Mo., Wichitz, Kan., (like
homa City, Okla., 'Ft. Worth, Texas. 'Include
Denver, Colo., Ogden and Salt Lake, Utah. 'Includes Los Angeles, Vernon, San Francisco, San
Jose, Sacramento, Vallejo, Calif.

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Position Wanted

EXPERT in the production of fine quality and competitive sausage, outstanding line of lunch meats in variety, thoroughly schooled, competent and capable, draft exempt, married, is interested in a connection with a reliable and progressive organization, which has future possibilities. Can take complete charge and accept responsibility. Available immediately, W-607, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED POSITION as manager or superintendent of medium sized plant. Thoroughly capable of taking complete charge and accepting full responsibilities. Best references as to ability and qualifications. W-645, THE NATIONAL PROVI-SIONER, 407 8. Dearborn St., Chicago 5, III.

ACCOUNTING executive desires position as Comptroller. Qualified to assume full charge of accounting division and office management. Over 15 years' experience in all phases of packing house and branch accounting, audits, costs, credits, payrolls, government regulations, systems and procedures, including production and processing reports and the coordination of office functions with plant operations. Prefer to locate in mid-west although not essential. Married, draft exempt. W-649, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

PACKINGHOUSE executive who successfully operated his own plant over 25 years, offers his services temporarily or permanently. Can lend valuable assistance; personnel; livestock purchasing; departmental cost accounting; weekly inventory showing profit or loss each department; plant operations; sales promotion. Highest type references. Correspondence confidential. W-650, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER or superintendent with Eastern packer. Have had 30 years' experience in all branches of business including sales, plant production, manufacturing, killing, cutting. Familiar with cost accounting and can handle help. Desire to make change now. Can give excellent references. W-652, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

SAUSAGE FOREMAN—24 years' experience in the manufacturing of sausage and lunch meats. Thoroughly schooled. Steady and aggressive. Married, age 44. Would like to make connection with progressive firm. W-651, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Business Opportunity

UNUSUAL opportunity for soap-maker or chemist to buy a well established and profitable grease and shop fat route and a soap distributing business, covering all hotels, restaurants and institutions in an area, 3 million people. Foundation now laid to start the manufacture of soap and the rendering business. Own our office, warehouse, trucks and much other equipment. No encumbrance. Present owner desires to retire and does not wish to make the additional investigation invited by responsible parties, 353,600 required to handle the deal. W-655, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

Help Wanted

HAVE OPENING for man with several years experience as head of by-products department, packing plant, or experience in large rendering plant operation. This position requires executive ability, knowledge of production and handling of fats, feeds, hides, etc. Starting salary from \$8,000 to \$10,000 depending upon qualifications, and substantial bonus. W-641, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED—By meat packer, representative with automobile to call on the meat and grocery trade. Prefer one who has knowledge of meats. Post-war work if results produced. For consideration, must state age, salary expected, list of previous employers in the first letter. W-640, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working foreman for sausage manufacturing plant located in New York state, who can also handle help. Reply giving full details, stating age, experience and salary expected. Must have good references. W-626, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N.Y.

WANTED: experienced plant superintendent for medium sized packing plant. Must have practical experience in all departments and a knowledge of mechanical maintenance. Address reply personally to JOHN WENZEL COMPANY, 4300 Jacob St., Wheeling, W. Va.

RENDERING SUPERINTENDENT wanted: Man with extensive experience in dry rendering who can oversee maintenance and labor, and have complete charge. Large plant, 10 to 15 dry cookers and many other machines. Up to \$6,000 per year to aggressive man. Confidential. Address O'TrO A. KISCHEL, 3314 Balmoral Ave., Chicago 23, Ill.

SAUSAGE FOREMAN: who can take complete charge large production of high-grade sausage and specialties for eastern packer. W-653, THE NA-TIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Dry-rendering plant manager—factory operation, collection goutes, office procedure. Experience essential. Furnish references, past employment. W-647, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago S. Ill.

WANTED: Experienced mechanic-foreman for dryrendering plant. Permanent position, well established modern plant. W-648, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plants for Sale

LARGE sausage factory completely equipped. Fire proof building, good storage rooms and refrigeration. Located in Detroit. Priced to sell right. FS-643, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Rendering plant, located in central New York state. Well established business. Trucks, machinery, and buildings in good condition. No labor trouble. Price—\$33,000 cash. FS-654, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

Help Wanted

AGENTS wanted to sell our dry and semicasures. Commission basis. Write Chas. Helbbach, 2653 W. Ogden Avenue, Chicago 8, Ill.

Equipment for Sale

PACKING PLANT EQUIPMENT

- 1—Silent cutter; Buffalo 43b-250 #; 48" Dia. d bowl—seven knives; requires 25 HP. metz, 73"x51" floor space.
- 1-Hoffman meat chopper No. 3-twin arrev. serial No. 55.
- 1—Bacon can crimper for square cans 5x7—4x12 1—Anerson Meat Dicer.
- 1-Alton Head cheese cutter.
- 1-U. S. Meat slicer #150292.

Write for complete information.

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Equipment Wanted

WANTED: at once, a steam jacketed kettle 300 to 400 gallon capacity, preferably with agitator. SKIPPER MEAT PRODUCTS CO., 3167 Fulton Road, Cleveland, Ohio.

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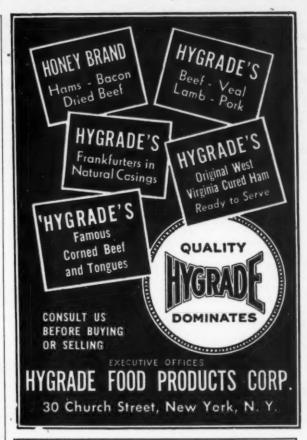


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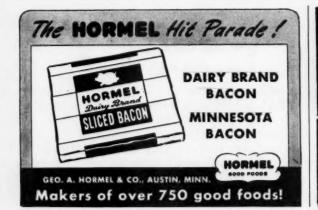


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